AMERICAN AGRICULTURIST.

Designed to improve the Farmer, the Planter, and the Gardener.

AGRICULTURE IS THE MOST HEALTHFUL, THE MOST USEFUL, AND THE MOST NOBLE EMPLOYMENT OF MAN.—WASHINGTON.

CONDUCTING EDITOR,
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PUBLISHED WEEKLY BY
ALLEN & CO., 189 Water-st., New-York

VOL. XIV.—NO. 20.] NEW-YORK, THURSDAY, JULY 26, 1855. [NEW SERIES.—NO. 98.

For Prospectus, Terms, &c.,
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HINTS ON CHEESE MAKING.

[Continued from page 290.]

31. *Whey-Cheese.*—In giving the principal varieties, we did not allude to whey-cheese. The whey which separates from the curd, particularly the white whey which is pressed out towards the close, frequently contains considerable quantities of curd, and especially of butter. (See §23, page 273.) If this whey is heated, the curd and butter will rise to the surface, when they can be readily skimmed off and made into a very rich cheese. A very excellent cheese may be made with alternate layers of new-milk curd and this whey-curd. It will almost always pay to let the whole whey stand a few hours, and churn the cream which rises for butter, if it is not made into whey-cheese. It will thus be seen that buttermilk (see §26), and even whey itself, may often be used to better advantage than for feeding to swine, as is commonly practiced.

32. *Heating the Milk.*—This is an important point. *Before* adding the runnet, the milk should be as nearly as possible to ninety-five degrees (95°), for whole milk, and a little lower for skimmed milk. If colder than this the curd is soft and difficult to be freed from whey, and if warmer it is hard and tough. Heating in an iron kettle is objectionable, since there is danger of singing or fire-fanging those portions of the milk in contact with the vessel, which is certain to injure the flavor of the cheese more or less. If heated in any vessel placed directly over a fire, the milk should be stirred constantly, to prevent over-heating any portion. The best method is to use a vessel with a double bottom, or one placed within another, the outer one being filled with water. But when this is not convenient—and it seldom is in small dairies—the best plan is to put the whole of the milk into a tin vessel, and immerse it in hot water. Some practice adding hot water directly to the milk; but this is objectionable, because the quantity of whey is often inconveniently increased, and especially because the milk first touched by the hot water is too much scalded. It is very desirable that none of the milk should at any time be raised above the required temperature (95°), lest the oil sacs be melted and broken before being inclosed in the curd, which will give an oiliness to the fatty matter of the milk, and also waste some portion of it. If by chance the milk is heated above 95° *before* the addition of the runnet, it should be reduced to the proper temperature, by letting it stand a few minutes, or by immersing the containing-vessel in cold water; or, better still, by placing in it a tin vessel of cold water.

33. *Adding the Runnet.*—The preparation of the runnet was referred to in section 29. It may be further stated, that it should not be in a putrid state, for in this case it will be likely to affect the flavor, and also introduce the elements of decay directly into the cheese. It should also be filtered or strained clear just before using. We often see decay commencing at one or more points, and spreading over the whole cheese. This is no doubt generally to be attributed to small portions of the runnet, which would have been avoided by careful straining. The quantity of runnet required for a given amount of milk can not be definitely stated, since we have no means of obtaining it of a uniform strength. Trial in each case is the only guide. If a large quantity is prepared, as recommended in §29, little difficulty will be experienced after two or three trials. The first trial of a new "batch" of runnet should be made with a few quarts or gallons of milk, by which the proportion for a larger quantity can be readily estimated. Too much makes the curd tough, injures the flavor of the cheese, causes it to heave or swell out from fermentation, and renders it more liable to decay; while too little consumes too much time, and permits a large quantity of butter to escape entanglement in the curd. Just sufficient should be added to curdle the milk well in from 20 to 30 or 35 minutes.

34. *Separation of the Whey.*—This is also an important point, since any thing short of perfect separation leaves behind sugar of milk and lactic acid—both elements of decay; while too rapid separation greatly diminishes the amount of butter. This last point is not as important where the second cheesing, or churning of whey-cream, described in §31, is practiced. We can not recommend a better practice of *handling* the curd, than that of Mrs. Lincoln, described on page 273, §21. In making the celebrated Stilton cheeses, of England, we believe the curd is not broken at all, but is carefully—gently at first—pressed till the whey gradually drains out. We do not see why this plan is not an excellent one, though we are not aware that it is practiced elsewhere. If any of our readers have tried it, will they please inform us as to their experience.

35. *Salting Cheese.*—The kind of salt is important, and we earnestly advise all cheese makers to prepare their salt in the manner described in §19, page 242. Some add the full quantity of salt to the finely-chopped curd, just before putting it into the press. Others give a double salting to one-third of the curd, and place it in the center of the cheese, and then rub salt upon the surface. Others again make the whole cheese without and salt, and depend upon after absorption of salt from the surface. This may answer for small cheeses, but is not to be recommended for general practice. The plan first named is, we think, the safest and the least troublesome. It is quite desirable that every particle of the cheese should be in contact with salt, though this is not so important as in salting butter, since salt will diffuse itself through cheese, which it will not do in butter. The amount of salt depends somewhat upon its quality, upon the perfect separation of whey, and upon the length of time and the climate in which the cheese is to be kept. A medium quantity is about one ounce of salt to three pounds of cheese. An ordinary tea-cupful of dry, Syracuse salt weighs 5½ ounces, so that about a tea-cupful may be applied to 15 or 16 pounds of cheese. It is always best to rub the surface of the cheese occasionally with a little salt, that the outside, which is most exposed to the air, may be more effectually preserved. The same end is secured when salt butter is rubbed over the surface.

36. *Coloring Cheese.*—Various substances are added to the milk before curding, to give color to the cheese. Saffron is the most common; others use annatto, or marigold or carrots steeped in milk. The quantity of annatto required is very small, not more than a quarter of an ounce to 30 or 40 pounds of cheese. There is probably little injury from either of these substances, though the latter is largely adulterated. We do not believe it advisable to employ any coloring

matter, unless in cheese designed for some unusually fastidious market.

COMPARISONS DRAWN FROM CENSUS RETURNS NOT ALWAYS CORRECT.

To the Editor of the American Agriculturist:

On page 211, of June 14, you have statistics from the National Intelligencer, relative to the "value of farms in different States," which strikes me as showing a comparison, though in truth a difference, yet not a very fair inference of the condition of the citizens of the different States. These comparisons are dependent upon so many contingencies, that they do not give satisfaction.

Allow me to state a case: Vermont stands second, showing that each inhabitant owns in cash value $201. Suppose in Louisiana there be a cash value "*of her farms*," as giving only $100; thus the citizens of Vermont would be worth double as much. Land in Vermont may be valued at an average of $50 per acre, and in Louisiana at $5. Mr. A. owns a farm in Vermont of 100 acres, worth $5,000, from which, with industry, economy, &c., he takes off $500. Mr. B., in Louisiana, owns 500 acres, worth $2,500 only, cash value, as per the late census; yet he sells 100 bales of cotton, worth $3,000, or 100 hogsheads of sugar, worth $5,000. The first article is carried to Massachusetts, and adds to her value on land, and the proceeds to the Louisianian is laid out in land at $1.25, or less or more.

Again, these comparisons are unjust in another phase. The census shows, for instance, the hay crop as a part of the profit of—say Connecticut or Ohio. The hay crop in Mississippi is set down as nothing, because the planters make but very little, they feeding on corn-blades, shucks (husks of corn), millet, &c.; yet Pennsylvania has near two million tuns—is all sold, or is that her crop?

Mississippi has 170,007 horses, mules and asses; 83,485 working oxen; with a corn crop of 22,440,552 bushels—71 bushels per head; with nearly 310,000 slaves to be fed—from what? 1,582,734 hogs to be fed—from what? Does it not appear very evident to any man, that such statements are not reliable for comparing one country with another?

Why, Sir, the corn crop of Mississippi in 1850, would not be enough by one-third, at the lowest possible limit. Feeding 253,000 work animals would require about 25,000,000 bushels. The hogs, at only two bushels each, would require 3,000,000 more; 309,878 at 15 bushels each, would require 5,000,000 more. This added up gives [33,000,000, showing a demand for 11,000,000 more than were made. Mind you, here is no waste, nothing for whites, nothing for poultry, rats, dogs, &c. Why, Sir, the corn necessities alone would involve a drain of nearer $10,000,000 than less than $5,000,000, while our export article was only worth some $15,000,000.

Yet again. 10,500,000 acres are put down at a cash value of near $55,000,000—not $5 per acre. Vermont, with 4,000,000 acres, at $63,000,000. Horses, mules and oxen, in Vermont, $109,852; farm implements and machinery, $2,740,000; while Mississippi, with 253,000 work animals, with all her cotton gins, &c., has only $5,973,000! Why, Sir, estimating a gin, mill, press, gearing and horse, at $1,000 each—one to every 50 negroes—there will be $6,000,000 required alone, nothing said of saw-mills, plows, wagons, and the forty thousand *et ceteras*.

Any school boy can figure up there are errors, and that comparisons between the South and the North are not a fair criterion. Others may say, these are statistics. So they are; but some of the South do not render in the reports as many do of the North, for they do not really know the data as correctly as should be, and they prefer to always under-estimate. I am required to say what is the cash value of my land. I own 1,200 acres. I can only judge by sales. We seldom sell land for cash. I then make a guess, at, say $8 per acre, and I pay taxes on the, say, $10,000. But I would not take $30,000. This is my homestead; I do not want to sell. From this $10,000 investment and operatives, &c., I can sell some two or three hundred bales of cotton. My $10,000 worth of property divided among my ten children, gives them only $1,000 each; yet I sell yearly $6,000 to $10,000 worth, or I can pay expenses and give them each $300 each year, or 30 per cent on the capital.

I have hunted up these statistics, from ten to twenty years, and have pointed out to former Commissioners of Patents such apparent errors, that it seems nothing but the desire alone to disparage could have prevented a correction. I do not think the worth of a man should be judged by the dollars and cents. I hope I shall not be thus estimated. Other folks may desire it—but for me and mine, we do not.

A CITIZEN OF THE UNITED STATES.

FOWL RAISING AMONG THE SHAKERS.

One of the editors of the Cincinnati Star in the West, has visited our friends at Union Village, and gives the following items of their way of raising chickens:

We were much interested in the poultry department of the Union Community. They have the choicest cocks and hens, capons, turkeys, ducks and geese. The hatching process is left to the charge of one "brother," who, with his long straight hair and broad brim, superintends the work with gravity and faithfulness, and who, generally, has good "luck." If chickens *can* be hatched, he will hatch them. As soon as they are fairly "out of the shell," they are taken from the hen and given into the hands of a careful "sister," who nurses them with the tenderness of a mother. She places them in a room provided for this purpose, which is kept warmed to a certain temperature with stoves. Those near the same age are placed together. In this room were four or five small apartments or pens, in each of which there were at least 100 to 200 chickens, none of which could have been over ten days old. They all seemed strong and healthy, and very clean and pretty. The "sister" assured us that they do much better when taken from the hen, and are thus cared for by human attention. Moreover the hen gets to her work of laying more speedily than when permitted to run with her brood. The warmth of the room supplies the absence of brooding.

THE EFFECT OF PROHIBITORY LAWS ON THE FARMING INTEREST.

There are few questions presenting themselves to the farming community at present, of more importance than this—what is going to be the effect of prohibitory liquor laws on the price of produce? We see one State after another falling into the ranks of prohibition, regardless of the clamor of politicians who are denouncing these laws as unjust, and oppressive. Of course this great question can be settled only by a fair trial of the operation of the prohibitory law. I think a conclusion different from that of noisy politicians can be reached in this matter. One thing farmers may take very calmly—they need not be alarmed at the prophecies of those politicians who predict disaster and ruin to the farming interest, and therefore ruin to the country, from the operation of prohibition in the liquor traffic. The world will move on without the aid of their wisdom and power. But let us come to a direct examination of the question.

On page 182 of the Compendium of the United States for 1850, we find the total amount of corn distilled that year in the United States, to be 11,067,761 bushels; but on page 174, the whole amount produced was 592,071,104—showing that the amount distilled in the United States, was to the amount produced as 1 to 53½ bushels. Hence while distilleries consume one bushel, 53½ bushels are consumed in other ways. Until I saw these figures, I supposed distillers consumed a much larger proportion of the corn crop.

Now suppose that all the distilleries in the land should close up their business at once, the amount of corn that would be thrown back into the hands of farmers would be only one to every 53½ bushels—less than 2 bushels on a hundred, or 20 on a thousand. If this corn could not find a market, it would only be a loss of 1-53 part of the farmer's crop. The average price of a bushel of corn throughout the country, as it comes from the hands of the producer, can not be over 40 cents. In this case the loss to the farmer would be only about ¾ of a cent per bushel, even admitting that there would be no market for it.

We allow the corn is not consumed and wasted in making whiskey. The slops of the distillery are used for fattening beef and pork. It is said that the same corn, after making whiskey, produces half as much pork as it would have done without being distilled. Now if you suppose all the distilleries to be stopped, there will then be a demand at least for half the corn to fatten the number of hogs that have heretofore been fattened at the distilleries. If this supposition is granted, the loss of corn, instead of being 1-53 part, will be 1-106 part, or about ⅜ of a cent on a bushel, even if the rest can find no market.

But every bushel of corn distilled yields about 3½ gallons of whiskey. What becomes of this liquor? It first passes into the hands of the wholesale dealer—then into the retailer's hands, who distributes it through the alleys and streets of our cities; and through all the towns, villages and neighborhoods in our land. This firey liquid flows in all directions, stinging like a serpent and biting like an adder—paralysing the arm of industry, entailing unnumbered sorrows, abject poverty and wretchedness on multitudes of noble women and innocent children. If now distilleries should stop, and the traffic in liquor should cease, can any one for a moment conclude that the corn which would

otherwise be distilled, will not be in demand? Would not 3½ gallons of whiskey kept out of a family by a prohibitory law, let into that family more than one half bushel of corn? If so, then let your distilleries be closed, and all the corn will be wanted and used.

It is stated to be a fact by those who are extensively acquainted at the West, that the farmers throughout the corn-growing region, have really found a better market for this grain in fattening pork than distillers have furnished them. It needs no labored argument to show that when corn is applied to the fattening of hogs, it seldom fails of yielding a greater profit, than when sold to the distiller. Numerous experiments have been made to prove this point. A writer in the Ohio Cultivator, in 1853, stated that he could make, and had made, pork at the rate of 1 lb. for every 3⅝ lbs. of corn. But others affirm that it will require 5 lbs. of corn to make 1 lb. of pork. Suppose now the latter estimate to be correct; then one bushel of corn will make 11⅕ lbs. pork, which at 5 cents per pound would be 56 cents per bushel—a greater price than distillers in the West are in the habit of giving for corn. They are generally unwilling to pay over 30 or 35 cents per bushel, when pork is worth 5 cents per lb., and consequently corn is worth 56 cents per bushel.

Mr. J. Scobey, a reliable farmer of Franklin Co., Indiana, has lately furnished me the results of two experiments made by himself. In the first trial he met with a loss of two of his hogs by death, after having fed them four months; yet he sold the residue of his hogs, when fattened, for enough to cover his loss and pay him at the rate of 45 cents a bushel for his corn, when the market price was only 25 cents. In the second experiment he took young pigs, and fed them until nine months old on nothing but corn and water. These, when sold at the low price of 4½ cents per lb., yielded him enough to bring his corn up to 55 cents per bushel. If this same corn had been taken to the distillery and sold, it would not have yielded him more than 30 cents per bushel.

In view of these incontrovertible facts, where is the danger that our farmers will become poor, or be injured at all by the operation of prohibitory laws? There can not be any real danger, notwithstanding the alarming predictions and menaces of bar-room politicians, and angry liquor dealers. These vain menaces and pitiful predictions may remind one of a certain speech made in the British Parliament, when the subject of abolishing the slave trade was agitated in England. A certain boisterous politician in a set speech declared that if "the Bill for abolishing the traffic in slaves should pass, in less than ten years the streets of London would be deserted, and the city itself would be deserted." Yet we are assured on the most recent and reliable authority, that London, instead of meeting with such a terrible disaster, has nearly doubled her wealth and population since that famous speech. So I am confident in the opinion that our corn trade will grow better and better, after the fires in every distillery in the land shall have gone out—that crime will be less frequent, and of course jails, penitentiaries and prisons will be less tenanted—that vagabond poverty will be less seen—that thousands of families will be saved from want and wretchedness—that industry, economy and thrift will be more generally prevalent among all classes of people—that order, law and religion will be in the ascendant—and that intemperance and vices of every name, and lawlessness will be abolished.—J. R. Goodwin, in *Northern Farmer*.

Give your children education, and no tyrant will trample on their liberties.

HOEING—ITS PRINCIPLES AND PRACTICE.

BY A PRACTICAL FARMER.

Hoeing is that minor operation in tillage of which plowing may be considered the foundation, and which is to be followed up and be completed by the cultivator, the roller, and the harrow. The two great objects to be attained is the most perfect subdivision of the soil and the truest cleanliness. In the one case it can only, for the most part, be accomplished before the crop is sown; but in the other, it can be proceeded with while the crop is growing, and with the greatest prospective advantage to it.

Hoeing: its Principles.—The true principles of hoeing consist in the minute subdivision of the soil, the aëration of the soil, and the extirpation of weeds from the surface.

The minute subdivision of the soil.—Jethro Tull says, that "as soon as the plowman has done his work of plowing and harrowing, the soil begins to undo it, inclining towards and endeavoring to regain its natural specific gravity; the broken parts by little and little coalesce, unite, and lose some of their surfaces; many of their pores and interstices close up during the seeds' incubation and hatching in the ground; and, as the plants grow up, they require an increase of food proportionable to their increasing bulk; but, on the contrary, instead thereof, that internal superficies which is their artificial pasture gradually decreases. The earth is so unjust to plants, her own offspring, as to shut up her stores in proportion to their wants; that is, to give them less nourishment when they have need of more; therefore man, for whose use they are chiefly designed, ought to bring in his reasonable aid for their relief, and force open her magazines with the hoe, which will thence procure them at all times provisions in abundance and also free them from intruders—I mean, their spurious kindred, the weeds, that robbed them of their too scanty allowance." Thus wrote Tull 125 years ago; and those quaint and homely phrases contain the pith of the whole subject. Hoeing—deep continuous hoeing, judiciously applied—does surprisingly advance the growth of plants. It prevents the soil regaining its natural solidity. It keeps open the soil, and by breaking and subdividing it, causes it to present innumerable surfaces, interstices, or crevices, into which the young rootlets will penetrate, and extract their daily food as it is required; whereas if no new surfaces or interstices are presented, the plant has to force its own unaided way in search of this food, which much retards its progress by exhausting its powers upon a given spot too long. But if the soil is constantly stirred, subdivision goes on, and new particles of soil are brought into contact with the searching rootlets; besides this, the very tread of either man or horse will so shake and jar the earth around as to open many pores, into which the roots will find a way, long after the operation of hoeing is of necessity given up, and thus the crop is progressively and safely brought forward to maturity.

The aeration of the soil.—This is one of the most important principles involved in hoeing. It is an undoubted fact "that the roots increase their fibers every time the earth is stirred about them," and consequently the plants themselves grow the faster, providing of course, fair judgment is exercised in directing the operation. This manifest advantage can only be rightly attributed to the supply of food thus communicated to the plants by promoting the admission of atmospheric influences into the soil, and by the minute disintegration of the soil, its subdivision and repeated stirrings making a new and plentiful "internal superficies" in it.

The theory of the food of plants.—The modes by which it is supplied from the soil, from the artificial aids now generally adopted and from atmospheric influences, as also the appropriation of these various life-giving properties by the plants, is somewhat beyond the sphere of inquiry of a plain practical farmer; but if my readers would trouble themselves to read upon the subject they will find the simple fact as I have stated it. The great object, therefore, in hoeing, should be to provide a deep, loose soil contiguous to the plant, for the reception of their food from the atmosphere, that the near and spreading rootlets may be induced to possess themselves of it; and the corresponding one should be with a view of providing a large extent of internal superficies or openings in and around which the plants can fix their rootlets and obtain food.

The extirpation of weeds from the surface.—Cleanliness is indispensable to good cultivation; hence, one great principle in hoeing is the eradication of weeds. I shall reserve for my next paper, on the practice of hoeing, any notice of the ways and means by which it is accomplished. I only wish now to draw attention to the principles involved. Weeds will grow everywhere, and they will grow apace; they must be kept down, and, if possible, destroyed. Hoeing—repeated hoeing in all its variations—is the best method hitherto discovered for the destruction of weeds during the growth of the crop. In row culture it is an admirable adjunct to agriculture; and in broadcast sowing it may be advantageously adopted—the horse-hoe for deep culture, the hand-hoe for surface work.

There is something very encouraging in the consideration of these principles, the mere outlines of which I have but pointed out. If the surface of the earth or soil is left untilled, neither air nor moisture can be imbibed to any extent. The evening's dews are taken up by the morning's sun. Hoeing provides a suitable deposit in the upraised mold for whatever gaseous matter or moisture may descend upon it. In this way food is found both for the spongioles or rootlets, as well as the many mouths of the leaves or blades; this is, in fact, the act of feeding the plants. Another great consideration is that this very feeding creates greater necessity for food, it gives more mouths in the blades and leaves, more roots and fibers, all requiring daily supplies or sustenance. Now hoeing or stirring the soil is the great means of its replenishment, and the faster the plant grows the more and deeper hoeing it requires, and which it ought to receive so long as it can be given without injury being sustained by the operation itself. This continuous hoeing will, of course, insure the destruction of innumerable weeds, which would otherwise infest the soil, partially exhaust it, and damage the crop, besides leaving a large progeny for future condemnation. Hoeing, then, is the greatest means to promote the full and healthy development of the latent powers of the soil, by its continuous breaking up and subdivision of the gradully consolidating soil, by its rendering admissible every atmospheric fertilizing agency, and by the destruction of every obnoxious and intruding weed.—*Mark Lane Express.*

Poll Evil.—For the benefit of those who have or may hereafter have horses that have poll evil or fistula, I would say, don't sell the animal for a trifle, or give him away; but cure him sound and well. I care not how long it has been running, it can be cured with one dime; yes, one dime's worth of muriatic acid will cure the worst case of old poll evil. First wash the sore well with strong soap suds, then drop eight or ten drops of the acid in it twice a-day, until it has the appearance

of a fresh wound; after which, it should be washed clean with suds made from Castile soap and left to heal, which it will quickly do if the acid has been used long enough; but if it does not get well, apply the acid again until it does cure, for it is a sure remedy and will not fail if it is applied until the diseased flesh is all burnt out.

PUMPKINS AND SQUASHES OF AMERICAN ORIGIN.

The common field pumpkin (*cucurbico pepo,*) as well as squashes, properly so called, ed, is believed to be of American origin, as will appear from the following remarks by Dr. T. W. Harris, of Harvard University, in Cambridge, Massachusetts:

"Accident led me some four years ago to undertake the investigation of the history of squashes and pumpkins, which has led to quite interesting results. Most of the older and well-known species and varieties were by modern botanists supposed to have come originally from Asia, and particularly from India. This I have proved to be an error, and have shown that these fruits were wholly unknown to the ancients, no mention being made of them in the Scriptures, nor by Greek and Latin authors; the writers of the middle ages, while they describe or take note of other cucurbitaceous plants, entirely omit pumpkins and squashes; and these did not begin to be known and noticed in Europe till after the discovery of America. Early voyagers found them in the West Indies, Peru, Florida, and even on the coast of New-England, where they were cultivated by our Indians before any settlements were made here by the Europeans. The old botanists who flourished during the first century after the discovery of the New World, or the West Indies, began to describe tnem for the first time, and give to them specific names, indicating the Indian (American) origin. Here arose the mistake of modern botanists in referring these plants to the East Indies and to Asia.

"From a study of the history of the plant I went next to a study of the species, with particular reference to their botanical characters, and to this end have been cultivating and examining every year all the kinds accessible to me. I think I have established the facts that all the fruits known by the names of 'pumpkins' and 'squashes' are of American origin; that there are three distinct groups of them: the first including summer squashes and pumpkins, with deep, five-furrowed fruit stems; and the third, the winter pumpkins and squashes, with short, cylindrical, and longitudinally wrinkled (but not five-furrowed) fruit stems. The last group was, probably, originally confined to tropical and sub-tropical parts of the western side of this continent, from California to Chili. The most esteemed varieties now cultivated in New-England belong to this group, and the best of them are the 'autumnal marrow' and 'acorn squashes.'"

TREE PLANTING IN THE PAPAL STATES.—The government of Rome has had an annual appropriation of $10,000 for the encouragement of tree-planting in the Papal States. Premiums are offered to all who will plant trees on their own property, under the inspection of the officers in their district. Provision is made to supply the deficiency, if the sum appropriated should prove inadequate. The olive, lemon, oak, elm, chestnut, and almond, are among the trees named.

To guard effectually your own interests, you must, in the first place, attend to the interests of others.

BLOODY MURRAIN—A CURE.

Since our last issue we have conversed with Mr. C. Hays, one of our most reliable farmers, on the subject of Murrain in cattle. He has had considerable experience with the disease and formerly lost a good many of his cattle, but latterly, he has succeeded in curing every case among his own cattle, and some for others. His mode of procedure is as follows:

Take of white oak bark, newly peeled from the tree, as much as you can easily encompass with the thumbs and fingers of both hands. Boil this in one gallon of water for a short time; then pour the water off, and dissolve in it a lump of alum the size of a hulled walnut, and a lump of copperas of the same size. With this mixture drench the sick animal and the cure will soon be effected. In only one instance did he have need for any additional remedy, and then, to facilitate the opening of the bowels, he administered a plate of lard.

We hope this remedy will be extensively and thoroughly experimented with in all parts of the country, and the results reported. Murrain is a disease which takes largely from the profits of stock raising in the west, and as there is no known cure there will be no harm in trying this.—*Prairie Farmer.*

TOADS. (Bufo vulgaris.)

From the earliest recollection of the "oldest inbabitants," this little creature has been under the ban, a source of terror to every little Miss, an object of disgust to maids and matrons, a byword and term of reproach for every old aunt and grandma in the land, who would never seek further in their vocabulary of opprobrious terms for a suitable name for little urchin, than to call him a "little, nasty *toad.*" Boys have made it their sport, have pelted it with stones, pierced it through and through with sharp sticks, substituted it in the place of a ball, upon a bat board, throwing it high into the air, and exulting in its torture; and even men in the field, hoeing their crops, have been wont to rudely thrust it aside with their hoes, as a useless reptile, wondering for what purpose such a loathsome object could have been created. The Toad has been accused of being a venomous reptile, a fit object of dread, a poisoner of choice garden plants, deserving banishment from every one's premises, and fit only to inhabit an *uninhabitable* morass or desert. The toad, has, however, occasionally been brought into respectable notice by curiosity hunters, and newspaper paragraph writers, whenever he has chanced to have been found in a torpid state in the cavity of a rock, or in the trunk of a tree, in which cases an antiquity has been ascribed to it equal to that of Egyptian Mummies, or perhaps set down as of antediluvian origin. In this manner, poor toady has gone the rounds of newspaper notoriety, not for any merit or value it might have possessed, but as a matter of mere curiosity. But this poor and despised creature has not been left entirely friendless nor without an advocate.

Naturalists have placed him in the scale of usefulness where he belongs, and have shown that he is not deserving the very many opprobriums that have been heaped upon him.

To the gardener, the toad is a very useful assistant, as it devours a great number of insects and worms that prey upon the plants. In the dark of the evening, the toad comes forth from its hiding place, and commences its work of extermination. Noiselessly it passes through the garden, regaling itself upon the insects that have just begun their nocturnal work upon the tender plants. No one but those who have observed the movements of this little animal, can form any correct estimate of its usefulness. A few evenings since, I watched one a short time, and observed that in the space of fifteen minutes, it devoured some fifteen or twenty insects, of that class too, that in the day time, lie concealed from the observation of the birds, but at night go forth in armies to carry on their work of destruction, to lay waste the gardener's toil. It would be a matter of economy for those who till the ground, to provide the toad with a suitable place for retreat in the day time, thus virtually saying to him: "My dear little fellow, I value your services, and will do all I can for your comfort."

With proper appreciation for his services, and care for his preservation, the toad will become quite domesticated, and will continue his valuable work, for years, simply for his "board and lodging." Those who wantonly destroy the toad, should be classed with those who kill harmless and useful birds.

Some years ago a family in Braceville, Trumbull County, observed one day, in the hall of the house, a large toad, leaping along in an orderly and moderate way towards the dining room door. It entered the room and took a circuit around, then stationed itself between the door and a window, and sat there all day; whenever a fly came near enough, he would catch it, and as this was quite often, the work of extermination went on bravely; sometimes he would spring up a foot or more for a fly upon the wall. At sundown he went out to enjoy the refreshing coolness of the evening, and probably, the society of his kindred. The next day, to the surprise of the family, he came in and took the same place by the door, and so continued to do during the whole summer. The family whose premises were so unceremoniously occupied, being aware of the useful and harmless nature of their visitor, and being curious to learn its habits, allowed it to remain. Thus the toad carried on the war against the flies, until autumn, when they, having become greatly reduced in numbers, and it being difficult for him any longer to obtain supplies by forage, he concluded to go into "winter quarters." Immediately on the opening of the spring campaign, however, he was at his old post. His message to the flies, as near as can be ascertained, was, "Come, and I'll take you;" they came, were seen, and were swallowed. The enemy being immensely numerous, the war was carried on in the same way, and in the same place, for *six years,* the toad meanwhile having grown strong and increased in stature, and having regularly spent every night skylarking.

He was *cool* and prompt in action, and moreover a very *slippery* antagonist; whenever anything was said to him by any person passing his stand, his eyes would twinkle in a very pleasant way. The only weapon he ever used was his tongue, which was very long and rough. The human tongue is known to be an exceedingly formidable weapon, but no one has been known to be swallowed outright by its means, though a great many have been *taken in.*

Sometimes a fly would light within a foot of toady, and sit rubbing its miraculous little feet with great delight apparently, when the toad, imitating the notorious Jeffreys, would "give him a lick with the rough side of his tongue," and the poor fly would be condemned and executed instantly.

In one respect, however, the immortal Jeffreys had the advantage of the toad, for he could "smell a puritan a mile off" he said, while the toad had no sense of smell apparently, but was in point of practice, *all tongue.*—*Ohio Farmer.*

CORN, RYE, AND INDIAN BREAD.

We have been resolved into a committee for a special report on this very important branch of the great culinary art, and if our readers do not understand and act discreetly in reference to it hereafter, it is not our fault.

We profess to speak, in the following passages, *ex cathedra*, and if others do not succeed in their earlier experiments, they must try again.

Corn-Bread as made at Green's Chambers-street, N. Y.—Take 7 pints yellow corn-meal, 3 pints wheat flour, and mix them well together; then 6 eggs, well broken, 2 cups of melted butter, and a little salt and sugar to suit the taste. Put this mass together, and mix with milk to make a batter about the consistency or stiffness of paste prepared for drop-cake. Then dissolve three teaspoonsful of cream of tartar, and the same of soda; pour it upon the mass, stir it thoroughly, and dip it at once into pans, and bake in a hot oven.

Corn-Bread as made at Crook's Chatham-street, N. Y.—Take 1 quart of milk, 3 eggs, beaten, butter half the size of an egg, cream tartar 1 teaspoonful, salt and sweeten to your taste. To this add corn-meal to make a paste about the consistency of griddle-cakes; put in pan immediately, and bake in a hot oven.

Boston Brown-Bread.—To make this article, take of best yellow corn-meal two parts; of unbolted rye-meal (the rye should be screened before grinding) one part; partially wet and mix the corn-meal with hot water, then add the rye and the yeast, (hop-yeast, one pint to nine quarts of meal,) and thoroughly mix with more warm water, if necessary, to make a mass neither hard nor soft, but stiff enough to be transferred with care by the hand from the kneading trough to the pan; then let it stand till it begins to show signs of rising; put it into the pans, and let it stand a few minutes, if it is not "rising" too fast, then put it to bake; if in a brick oven, six hours will be none too many; if in a common stove or range, care must be had not to burn, and bake from three to six hours according to size of loaf. The heat should be moderate after the first two hours, but steady; keep up a scalding heat after the outside is browned properly.

Many people use three quarts or pounds of rye-meal to five quarts or pounds of corn-meal, which, we think, are the best proportions for pure New-England "rye and Indian." S. D. Ostrander, Boston brown-bread baker, of this city, 378 Bleecker-street, uses 2 parts rye to 4 of corn-meal, and hop-yeast, adding a little molasses to a part to suit the taste of customers. Too much molasses is worse than none for most people.

But we next give the receipt which we would set forth as making a better article than all the brown-bread ever baked in this city of Boston, where, of course, bakers only imitate the "*real* original" article made by the housewives of Yankeeland. It will be perceived that we still hold on upon *milk*, and though a large proportion of this bread is mixed with water only, we go for this liquid as a valuable improvement.

Real New-England Brown-Bread.—Take equal proportions of sifted rye and Indian meal, mix them well together; add half a tea-cup-full of molasses, and two gills of good yeast, to about three quarts of the mixed meal. Wet this with good new milk, sufficient to make a dough that can easily be worked, even with one hand. For economy's sake, milk that has stood twelve hours, and from which the cream has been taken, may be a substitute for the new milk; or water which has been pressed from boiled, squash, or in which squash has been boiled, is a substitute much better than pure water. But warm water is more commonly used. The ingredients should be thoroughly mixed, and stand, in cold weather, for twelve hours; in warm weather two hours may be sufficient before baking.

If baked in a brick oven, a three-quart loaf should stand in the oven all night. The same quantity in three baking-pans will bake in about three hours.

Serve this warm from the oven, with good, sweet butter, and we could *fast* upon it every morning for breakfast, from January to December.—*Plow, Loom and Anvil.*

COOKERY—EFFECTS OF HEAT UPON MEAT.

A well-cooked piece of meat should be full of its own juice or natural gravy. In roasting, therefore, it should be exposed to a quick fire, that the external surface may be made to contract at once, and the albumen to coagulate, before the juice has had time to escape from within. And so in boiling. When a piece of beef or mutton is plunged into boiling water, the outer part contracts, the albumen which is near the surface coagulates, and the internal juice is prevented either from escaping into the water by which it is surrounded, or from being diluted or weakened by the admission of water among it. When cut up, therefore, the meat yields much gravy, and is rich in flavor. Hence a beefsteak or a mutton-chop is done quickly, and over a quick fire, that the natural juices may be retained. On the other hand, if the meat be exposed to a slow fire, its pores remain open, the juice continues to flow from within, as it has dried from the surface, and the flesh pines, and becomes dry, hard, and unsavory. Or if it be put into cold or tepid water which is afterwards gradually brought to a boil, much of the albumen is extracted before it coagulates, the natural juices for the most part flow out, and the meat is served in a nearly tasteless state. Hence to prepare good boiled meat, it should be put at once into water already brought to a boil. But to make beef-tea, mutton-broth, and other meat soups, the flesh should be put into cold water, and this afterwards very slowly warmed, and finally boiled. The advantage derived from simmering—a term not unfrequent in cookery books—depends very much upon the effects of slow boiling as above explained.—*Prof. Johnston's Chemistry of Common Life.*

Corn Cake.—A special premium was awarded to Mrs. Chas. W. Wampole, at the late Exhibition of the Montgomery (Ala.) Agricultural Society, for a corn cake, made after the following recipe:

"Take the white of eight eggs; one-fourth pound each of corn-starch, flour and butter; half pound sugar; one teaspoonful of cream tartar; half a teaspoonful of soda. Flavor with almond to suit the taste."

Gold Consumed for Manufacturing Purposes.—It is computed that the amount of the precious metals consumed in various ways is from forty to fifty millions of dollars' value per annum. It is stated that for gilding metals by the electrotype and the water gilding process, no less than 18,000 to 20,000 ounces are annually required. In Paris, 18,000,000 francs are used for manufacturing purposes yearly; and in the United States, $10,000,000 is the estimated amount converted into ornametal jewelry.

Our very *manner* is a thing of importance. A kind *no* is often more agreeable than a rough *yes*.

MEASURING DISTANCES BY SOUND.

Sound passes through the air with a moderate and known velocity; light passes almost instantaneously. If, then, two distant points be visible from each other, and a gun be fired at night from one of them, an observer at the other, noting by a stop watch the time at which the flash is seen, and then at which the report is heard, can tell by the number of intervening seconds how far apart the points are, knowing how far sound travels in a second. Sound moves about 1,090 feet per second in dry air, with the temperature at the freezing point, 32° Fahrenheit. For higher or lower temperatures, add or subtract 1¼ foot for each degree of Fahrenheit. If a wind blows with or against the movement of the sound, its velocity must be added or subtracted. If it blows obliquely, the correction will evidently equal its velocity multiplied by the cosine of the angle which the direction of the wind makes with the direction of the sound. A gentle pleasant wind has a velocity of 10 feet per second; a brisk gale, 20 feet per second; a very brisk gale, 30 feet; a high wind, 50 feet; a very high wind, 70 feet; a storm or tempest, 80 feet; a great storm, 100 feet; a hurricane, 120 feet; and a violent hurricance, that roots up trees, &c., 150 feet per second. If the gun be fired at each end of the base in turn, and the means of the times taken, the effect of the wind will be eliminated.

If a watch be not at hand, suspend a pebble to a string, (such as a thread drawn from a handkerchief,) and count its vibrations. If it be 39⅛ inches long, it will vibrate in one second; if 9 inches long, in half a second &c. If its length is unknown at the time, still count its vibrations; measure it subsequently, and then will the time of its vibration in seconds, equal the square root of the string divided by 39⅛.—*Prof. Gillespie.*

Preservation of Milk.—The following method is recommended for the preservation of milk, either at sea or in warm climates:

Provide pint or quart bottles, which must be perfectly clean, sweet, and dry; draw the milk from the cow into the bottles, and, as they are filled, immediately cork them well up, and fasten the corks with pack-thread or wire; then spread a little straw on the bottom of a boiler, on which place the bottles with straw between them, until the boiler contains a sufficient quantity. Fill it up with cold water; heat the water, and, as soon as it begins to boil, draw the fire, and let the whole cool gradually. When quite cold, take out the bottles and pack them with straw or sawdust in hampers, and stow them in the coolest part of the ship, or in a cool place.

Some years since, there was a Swedish or Danish vessel at Liverpool, having milk on board, preserved in this manner. It had been carried twice to the West Indies, and back to Denmark, and been above eighteen months in the bottles; nevertheless, it was as sweet as when first taken from the cow.

Method.—All things in us and about us are chaos without method; and so long as the mind is entirely passive, so long as there is an habitual submission of the understanding to mere events and images, as such, without any attempt to classify and arrange them, so long the chaos must continue. There may be transition, but there can never be progress; there may be sensation, but there can not be thought; for the total absence of method renders things impracticable; as we think that partial defects of method proportionally render thinking a trouble and a fatigue.

He that hath no money needeth no purse.

BOBLINK.

Of all the birds of our groves and meadows, the boblink was the envy of my boyhood. He crossed my path in the sweetest weather, and the sweetest season of the year, when all nature called to the fields, and the rural feeling throbbed in every bosom; but when I, luckless urchin! was doomed to be mewed up, during the livelong day, in that purgatory of boyhood—a school-room—it seemed as if the little varlet mocked at me, as he flew by in full song, and sought to taunt me with his happier lot. Oh how I envied him! No lessons, no task, no hateful school—nothing but holiday, frolic, green fields and fine weather. Had I then been more versed in poetry, I might have addressed him in the words of Logan to the cuckoo:

Sweet bird! thy bower is ever green,
Thy sky is ever clear;
Thou hast no sorrow in thy note,
No winter in thy year.

O! could I fly, I'd fly with thee;
We'd make, on joyful wing,
Our annual visit round the globe,
Companions of the spring!

Further observation and experience have given me a different idea of this little feathered voluptuary, which I will venture to impart for the benefit of my school-boy readers, who may regard him with the same unqualified envy and admiration which I once indulged. I have shown him only as I saw him first, in what I may call the poetical part of his career, when he in a manner devoted himself to elegant pursuits and enjoyments, and was a bird of music, and song, and taste, and sensibility, and refinement. while this lasted he was sacred from injury; the very school-boy would not fling a stone at him, and the merest rustic would pause to listen to his strain.

But mark the difference. As the year advances, as the clover-blossoms disappear, and the spring fades into summer, he gradually gives up his elegant tastes and habits; doffs his poetical suit of black, resumes a russet dusty garb, and sinks to the gross enjoyments of common vulgar birds. His notes no longer vibrate on the ear; he is stuffing himself with the seeds of the tall weeds on which he lately swung and chanted so melodiously. He has become a high liver, a "gourmand;" with him now there is nothing like the "joys of the table." In a little while he grows tired of plain, homely fare, and is off on a grastronomical tour in quest of foreign luxuries.

We next hear of him, with myriads of his kind, banqueting among the reeds of the Delaware, and grown corpulent with good feeding. He has changed his name in traveling. Boblincon no more—he is the *reed-bird* now, the much sought-for titbit of Pennsylvania epicures; the rival in the unlucky fame of the ortolan! Wherever he goes, pop! pop! pop! every rusty firelock in the country is blazing away. He sees his companions falling by thousands around him.

Does he take warning, and reform? Alas, not he! Incorrigible epicure! Again he wings his his flight. The rice swamps of the South invite him. He gorges himself among them almost to bursting; he can scarcely fly for corpulency. He has once more changed his name, and is now the famous *rice-bird* of the Carolinas.

Last stage of his career; behold him spitted, with dozens of his corpulent companions, and served up, a vaunted dish, on the table of some Southern gastronome.

Such is the story of the boblink; once spiritual, musical, admired, the joy of the meadows, and the favorite bird of spring; finally, a gross little sensualist, who expiates his sensuality in the larder. His story contains a moral, worthy the attention of all little birds and little boys; warning them to keep to those refined and intellectual pursuits, which raise him to so high a pitch of popularity during the early part of his career, but to eschew all tendency to that gross and dissipated indulgence, which brought this mistaken little bird to an untimely end.

IRVING.

Horticultural Department.

THE GRITTINESS OF PEARS.

The grittiness of pears is the chief circumstance which diminishes their value at the dessert. Some are more subject to the affection than others; but all are occasionally detoriated by it. The proximate cause is known to consist in the deposit of hard matter in certain cells of the flesh, analagous in all respects to that which gives its bony texture to the stone of Plums, Cherries, &c. In all these cases, the tissue is originally soft and pulpy, and if it were to remain so the whole of a Plum would be as perfectly eatable as a berry of the Grape. But in stone fruits gritty matter is gradually deposited within the pulpy cells of the lining of the flesh, as constantly and naturally as phosphate of lime in the galatinous tissue of the bones of animals. In the Pear, on the contrary, there is no special part set aside for the reception of grit, which manifests itself accidentally here and there among the soft flesh, sometimes in large and sometimes in small quantities. In fact, in the Pear the grittiness may be regarded as an unnatural secretion, induced by unknown causes, while in stone fruits it is part and parcel of their nature.

We say induced by unknown causes, for we are not aware that any attempt has been made to show out of what circumstances the grittiness arises, or by what it is diminished or prevented. We are now, however, assured that it is entirely owing to the exposure of the Pear fruit to too much cold. It appears that on the 16th of last November, Mr. A. Delaville, gardener at the Chateau de Fitz James, near Clermont (Oise), exibited before the Imperial Horticultural Society of Paris, some St. Germain pears, a part of which were covered with spots and full of grittiness, while the others were remarkable for their beauty, and wholly exempt from grittiness. We are assured that both samples came from the same tree, and that the only difference consisted in the fine ones having been protected, while the others had been exposed to the weather without any shelter. In fact, M. Delaville is of opinion that the external spots and the internal grittiness were wholly caused by the cold rain which had fallen on the fruit during its growth, and had arrested the free circulation of sap.

With reference to this hypothesis, he remarks that the sorts which are most subject to spotting (*tavelage*) and grittiness are those which have the finest skin, such as the St. Germain, Crasanne, Brown Beurré, and Winter Bonchretien. The effect of aspect also supports this view, it being notorious that the affections in question are most common with Pears on open standards or exposed to the east and south, the quarters whence (at Clermont) the coldest rains always come.

The manner in which M. Delaville protects his Pears is thus described: As soon as the fruit is completely set he incloses every cluster in a cornet of paper, fixed to the top of the stock by a piece of rush (bast). This cornet must be large enough to cover all the upper part, so as to guard the fruit perfectly from the direct action of exterior agencies. If a tree is trained to a wall the same degree of protection is not necessary, because the wall affords a natural shelter on one side, but where pyramid or other openly trained trees have to be dealt with, the cornet must be very wide, and the small end placed upwards, so as to leave nothing uncovered except the bottom of the fruit stalk.

These cornets remain in their places during the whole season, and are not disturbed till about a fortnight before gathering, at which time they are removed, in order to give the fruit color and to complete the ripening, "just as peaches and grapes are unleafed a short time before gathering them." M. Delaville concludes by assuring the public that by this simple method his whole crop of Pears is very fine, instead of a third or more being unmarketable, as is often the case.

The effect of these precautions should certainly be tried here, now that Pears are getting into the condition when paper cornets are first applied.—*Gard. Chron.*

PACKING BUDS AND GRAFTS.

We have on former occasions given directions on this subject, but have observed among the packages of grafts occasionally received, indications that the best modes are not well understood, even by some intelligent cultivators of fine fruit, by whom errors are often committed.

Since the reduction of postage, the transmission of buds and grafts by mail, has become a great convenience to fruit raisers and pomologists, and the only difficulty is to put them up so that they shall carry long distances with safety. The essential requisites, are to secure the moisture they contain from evaporation, and to prevent bruising.

To prevent evaporation, it was formerly the custom to encase them in muslin covered with a coating of grafting wax; but this was found inconvenient to apply and troublesome in removal. The writer therefore introduced an improvement some fifteen years since, which has since been generally adopted throughout the country. This is to wrap the grafts in *oil-silk*, selecting a piece large enough to cover them and to bend it up over the ends, so as to bring it down *air-tight* on every part, by winding a fine thread around it at very short intervals from end to end. This forms a complete air-tight case, through which the moisture from the graft or buds can not escape; and if well put up, *grafts* may be sent in this across the Atlantic without the slightest risk. Buds in summer being greener and more succulent, and the temperature being warmer, can not be forwarded to such great distances. Peach buds, and other kinds cut before the wood is well ripened and hardened, should not remain in this condition longer than three or four days; but well ripened shoots of the pear and apple, near the close of the season of growth, will continue uninjured for at least a fortnight.

To prevent bruising during the period of conveyance, cotton batting, or several thicknesses of soft paper, should be placed *outside* the oil-silk wrapper. A pomological friend, to whom we gave instuctions some years since in sending grafts, took the especial precaution of applying a coating of cotton batting *first* to the grafts, and then encased them in oil-cloth. The consequence was that the dry cotton in immediate contact absorbed the moisture from the grafts, and on their arrival they were found as dry as if exposed to a summer sun. In another instance, several thicknesses of soft paper were used for a similar purpose, and with a

like result. For this reason, even the strip of paper containing the name, should be as small as possible; and it is still better to write it with a finely pointed soft pencil on a shaved portion of the scion—or to cut notches as reference-numbers.

When large quantities of scions are sent by "Express," a different mode of packing is adopted. We have sometimes received them withered and dried, without any thing to preserve their moisture; in one instance a bundle of grafts was sent *with the leaves left on to keep them moist*, but instead of producing this result, the leaves had operated as evaporators (as they always do), and had pumped all the moisture out of the grafts, through the leaf-stalks, and they were thoroughly seasoned when they came to hand. The leaves should always be removed, and the grafts packed in alternate layers with fine damp moss, and with a good moss coating outside. Damp sawdust is a good substitute for moss, for packages of moderate size. The packing should not be *wet*, as in this case it will cause the scions to become water-soaked and tend to induce decay. Buds at mid-summer may be put up in this way, and will keep without injury from three days to a week or more according to the degree of maturity which the wood has obtained.—*Country Gentleman.*

THE WILD CHERRY.—(Cerasus serotina.)

Among the numerous neglected native trees, there is one, above all others, that demands greater respect from the cultivator of trees—the wild cherry. It has no fault, but has many admirable qualities; yet there is not a tree in our nurseries perhaps less often met with. It may not possibly be deemed "a shade tree;" its light thin foliage is not equal to that of many other trees, in affording us sensual pleasure, by a grateful shade during the dogdays; and it is not desirable that it should. It is not a tree to sit under: it is one rather to be looked at, and admired from a distance. To us, accustomed to its appearance, it is not so striking as to a stranger to our vegetation. To him it has a peculiar cast. It is like a "peach that is not a peach;" an anomaly among familiar faces.

Early in spring it commences its growth, bearing with it its blossom buds, which become fully expanded early in June; at this time it is truly beautiful. The cylindrical branch of numerous white and fragrant blossoms generally occupy half the surface of the head of the tree. Dotted at regular intervals, it gives the appearance of a huge variegated holly at a little distance off: but too beautiful to last long. A few weeks only is its appointed time; then all is over for awhile. But, like a pleasant dream, it follows us along. We may not have forgotten its beauties; but, hardly conscious of what we have seen, we are recalled to it again with the warm days of July, by a constant rustling among its branches. The early songsters of the spring are there. *The birds—the* no small ingredient in the cup of pleasure meted out to those who have chosen a country home—the birds find a pleasant *pasturage* in the field of foliage spread out before them. The berries are "delicious bits" to them; and many a meal's victuals, besides an occasional "lunch between whiles," do they afford them. They will leave all other trees for the wild cherry; it is at once their favorite "hunting ground" and "council chamber." You who feel proud of the welcome the feathered tribes give you, on your first arrival at your rural residences, will you not, in all gratefulness, surround your homes with the means of their support? If you are not a member of the "Carson League," you may reserve to yourself a tithe of the fruit, for the manufacture of "cherry bounce," and when in a social mood, invite your friend, as a worthy one of mine does, to "take a *leetle*, just by way of medicine," with you. But, should you eschew all these unpopular modes of showing fraternal feelings, you will still have an immediate personal interest in the culture of the wild cherry; for while you have it within your reach, you may make to yourself a tonic and a febrifuge, by which you may safely reap the advantages of any "cherry pectoral," and that, too, without infringing the patent laws.

The wild cherry is as easily cultivated as any of the garden kinds. The nuts should be sown as soon as ripe, or before the frosts set in. If kept till the spring, they seldom appear till the year following, and, in some cases, not at all. The second year from germination, the young seedlings should be taken up, their main roots shortened, and replanted into nursery rows. They will move readily for some years after.

The best time to transplant the wild cherry is in the autumn, as soon as ever some rain has moistened the ground, after the fall of the leaf. Their success is less certain, when moved in the spring.—Thos. Meehan, in *Philadelphia Florist.*

THE MAPLE AND ITS ENEMY.

BY A LADY.

Few trees in our varied forest claim more deservedly our admiration than the maples, for few have so much merit, or repay our care more satisfactorily. Unexceptionable as shade trees in the highway or grove, and beautiful in their gorgeous hues in autumn, the American turns to them with pride and pleasure, and unhesitatingly plants a maple wherever a roof is to be sheltered. Hitherto the maples have been free from the ravages of insects; but an enemy has now appeared that will mar their beauty, unless checked by the careful hand of the tree lover, who may, if warned in time, restrain its further progress, at least upon his own grounds, and perhaps his good example may induce the public to take care of the shade trees in our streets, and by a timely pruning, rid the trees of their enemy.

The *Dryocampa rubicunda*, heretofore known to science only in the winged state, proves to be the parent of a green worm, that appeared in numbers on many of the maples near Philadelphia, in the summer of 1854, and most frequently on that valuable species *acer dasycarpum*.

Early in June, a careful observer may see groups of insect's eggs glued to the underside of the leaves of the maple, which soon hatch; the worms are without hair, and of a pale green color, with fine white lines extending the whole length of the worm, interrupted by the deep rings that mark the segments of the body; two black hair like spires grow, one on either side of the head, and when fully grown, the worms measure two inches in length; they feed in company, devouring the entire leaf, even to the naked rib and foot stalk; they feed at first on the tender leaves on the end of the branches, but as they grow older proceed downwards, until all the foliage on the branch is entirely consumed. They continue to feed in a family group until they have attained their full size, when they separate, and become very active for some days, crawling about without any apparent object, but in reality to accomplish a two-fold purpose—first the loosening of their outer skins, which are to be cast off before their final change, and secondly to find a suitable place to enter the ground, where they are to pass their chrysalite existence. When their active exertions have sufficiently loosened the outer skin to make it easy to cast it off, they enter the ground, and with muscular strength, that appears Herculean when compared with vertebrated animals, they make their way through the solid earth, leaving in their progress their outer skins, now useless to them; then, in common with the rest of their tribe, they throw out a liquid, and at the same time move their bodies rapidly around, forming in the moistened earth a commodious cell, with smoothly plastered walls, impervious to frost or moisture. There they lie, secure from all external injury, until the following spring, when from the last week in May to the middle of June, they rise from their death-like slumber, and appear in their perfect forms—moths of great beauty, clothed in down of the most delicate shades of pink and sulphur colors.

Now in this attractive form, we shrink from injuring a creature so beautiful; but the syren allures only to destroy, for she is on her way, insiduously to place the germs of blight on our fairest trees, and, unsuspected by her admirers, she is the mother of the hateful brood of green worms, that in July and August deform the maples by their presence, and from which we shrink with disgust as they crawl across our path, or drop upon us from the trees when least we expect such arrogance.

To protect these most valued shade trees from this disgusting pest, requires less care than is generally necessary when an insect tribe makes its appearance. The habit of feeding in numbers together soon exposes the family of the *Dryocampa rubicunda* to observation, and their situation on the ends of the branches, renders it easy for the gardener to take them off with a tree-pruner before they begin to wander; but after that time all care is vain, as they elude our search and disappear in the ground, there to remain until they rise again in the following spring to renew their ravages.—*Horticulturist.*

Walking.—To walk gracefully, the body must be erect, but not stiff, and the head held up in such a posture that the eyes are directed forward. The tendency of untaught walkers is to look towards the ground near the feet; and some persons appear as if admiring their shoe-ties. The eyes should not thus be cast downward, neither should the chest bend forward to throw out the back, making what are termed round shoulders; on the contrary, the whole person must hold itself up, as if not afraid to look the world in the face, and the chest by all means be allowed to expand. At the same time, every thing like strutting or pomposity must be carefully avoided. An easy, firm, and erect posture, are alone desirable. In walking, it is necessary to bear in mind that the locomotion is to be performed entirely by the legs. Awkward persons rock from side to side, helping forward each leg alternately by advancing the haunches. This is not only ungraceful, but fatiguing. Let the legs alone advance, bearing up the body.

We stated a week or two ago, says an Exchange, that farms in Vermont stood so much on their edge, that men with one short leg commanded double wages. A correspondent wants to know if a man with one short leg commands double wages, what will a gent with two short legs command?

Slightly Embarrassing.—An Exchange thinks it rather embarrassing, to lift your hat to a lady in the street, for the sake of politeness, and let a couple of dirty collars roll out upon the sidewalk.

One *to-day* is worth two *to-morrows*.

THE BACK VOLUMES OF THE AMERICAN AGRICULTURIST, neatly bound, can now be supplied from the commencement. These of themselves constitute a beautiful and valuable FARMER'S LIBRARY, embracing a compendium of all the important agricultural articles that have appeareed during the last *thirteen years*. First ten volumes, new edition, furnished bound for $10.

Bound volumes XI, XII and XIII (new series), $1 50 per volume; unbound, $1 per volume. The whole thirteen volumes furnished bound for $14 50.

American Agriculturist.

New-York, Thursday, July 26.

☞ *This paper is never sent where it is not considered paid for—and is in all cases stopped when the subscription runs out.*

WE occasionally send a number to persons who are not subscribers. This is sometimes done as a compliment, and in other cases to invite examination. Those receiving such numbers are requested to look them over, and if convenient show them to a neighbor.

USING BONES.

"Of all the possible modes of applying the bones of the premises, that of burning them, although attended with the loss of the gelatine, is on the whole to be preferred, if the preparation is to be made at home, as we suppose, and only on a small scale, and without any special conveniences."

THE above is from an editorial in the Amherst (Mass.) Farmer for July. We are sorry to find Prof. Nash giving such directions to the readers of the Farmer. To say nothing of the theory, or the chemistry of the matter, oft-repeated experiments made with bone-black—that is, *burned bones* from the sugar refineries—have proved that this substance is of comparatively little value for most kinds of crops. It is true it has occasionally been found beneficial to some degree; but in these cases the benefit is most probably to be attributed to the organic matters retained from the sugar, and to the ammonia secreted from rains and the atmosphere, and held in the pores of the charred bones, or in the water contained in these pores. As a simple manure, to be applied to the land, we would not give *five dollars* a tun for burned bones. Indeed we estimate them as but little better than the same weight of the best charcoal dust.

Bones should always be ground or dissolved in acid to preserve the organic part, or, where neither of these methods are practicable, let them be broken with a hammer as finely as may be, and applied in this form.

Burned bones from the sugar-house have been used extensively in the manufacture of artificial manure. They are treated with sulphuric acid, and Peruvian guano is then added. Theory ascribes the benefit from this compound to the superphosphate of lime. To doubt this theory would call down upon our (not) defenseless heads, the maledictions, and the cry of "old fogie," from the interested manufacturers, and those sympathizing specially with them, and from those who have looked just far enough into chemistry to believe that a short method has already been discovered for ascertaining precisely the elements necessary to be added to a soil to adapt it to raising any crop. So we will not undertake to deny any of the virtues acribed to phosphoric acid in the form of superphosphate, or in any other form. But we will *suggest* that it is quite possible, that as good results *may* be obtained from a compound made by taking all the other ingredients—the sulphuric acid, guano and organic matters—used in making the superphosphate, but instead of the bone-earth, substituting pulverized charcoal. There must, of course, be organic matter enough added to supply the loss of that contained in the bone-earth after its use as a sugar clarifier. Until these substances are tried separately from the phosphate, it is not the part of earnest inquirers after truth to lay too much stress upon the *theoretical* value of the phosphoric acid.

We should be glad to see fair trials of the manufactured superphosphate side by side with an equivalent amount of sulphuric acid and guano, which may be purchased separately for less than half the price paid for them in their manufactured form. We merely throw out these suggestions as hints, at the present time, intending hereafter to discuss more fully some points in the mineral manure theories so popular with certain agricultural writers and teachers.

MEDITERRANEAN *vs.* SOULE'S WHEAT.—Mr. George W. Rector, of Newfane, Niagara Co., N. Y., has a field of Mediterranean wheat, in which there is no appearance of the weevil, while a neighbor has an adjoining field of Soule's wheat, which is almost entirely destroyed by this insect. What makes the contrast still more striking, is the fact that a number of scattering stalks of the Soule's wheat in Mr. Rector's field, are full of weevils. We shall feel greatly obliged if our correspondents and subscribers, in different parts of the country, will furnish us accounts of all similar instances of the exemption of Mediterranean wheat, and also of those cases where it has been injured by insects of any kind. Early information on this point will be of great benefit to those who are desirous of procuring the best seed for the next crop.

WHERE TO KEEP THE GREAT WHEAT CROP.—The Illinois Central Railroad Company have commenced building a granary at Chicago, which is 200 feet long, 100 wide, and more than 100 feet high. This building covers nearly half an acre, and will require about two millions of Milwaukee brick in its construction. Its capacity will be over two millions of cubic feet; so that, if filled full, it would hold more than one million six hundred thousand bushels of grain. It is, however, to be arranged with bins, &c., so as to hold about seven hundred thousand bushels. This is to be the storehouse at one end of a single railroad.

CHARLES L. FLINT, Secretary of the State Board of Agriculture of Massachusetts, will deliver the annual address before the Hampshire Agricultural Society, at the annual Cattle Show, which is to be held on the 10th and 11th of October.

COLIC IN HORSES.—A horse does not digest as well when at work. If you are on a journey, driving your horse forty miles or more a day, and feeding him extra messes of grain to keep his spirits up, without allowing him time during the day to digest them, if he should have a turn of colic at night, don't lay it all to *luck*. The poor fellow can't vomit, and the undigested contents of his stomach have passed on into his small intestine. Let him stir about a little and he will get over it the sooner. Do not bleed him or give him any drugs. Until we have educated veterinary surgeons, commend us to the unaided provisions of Nature.

HAY BOXES FOR HORSES.—Some of the New-Orleans livery stables have wide plank grain mangers at a convenient hight, and instead of racks, boxes for hay extending up from the mangers through the floor of the loft above. These boxes are a trifle smaller at the top than at the bottom, so that the hay will slide down readily. They are open sufficiently at the side over the manger to allow the horse to pull out the hay, while the dust accumulates in the manger instead of in his mane. One hay box answers for two stalls.

YELLOW BIRDS *vs.* WEEVIL.—Mr. D. H. Roberts, residing on the farm of Orson Marsh, in Colesville, communicates the following to the Binghamton Republican: "A neighboring farmer wished he would get a gun and kill some yellow-birds, which farmers generally suppose destroy the wheat. Mr. R. declined, as he does not like to kill birds of any kind. Out of curiosity, however, he killed one of the birds and opened its crop, when he found that the bird, instead of eating the wheat, eat the weevil—the great destroyer of the wheat. He found as many as two hundred weevil in the bird's crop, and but *four* grains of wheat, which had the weevil in them. This is a very important discovery, and should be generally known. The bird resembles the canary, and sings beautifully."

TREES AT THE SIDE OF RAILWAYS.—The Austrian government requests the directors of the railways in the Empire to plant young trees, of a description indicated, at convenient distances along the lines, intending them eventually to replace the posts upon which telegraphic wires are at present affixed. If this plan should be adopted in the United States, a graceful tree would take the place and perform the service of the unsightly poles which are to be seen along our railways and public roads.

REGULARITY OF MEALS.—The first thing to be attained in the economy of a household, is regularity of meals. There should be an hour for every meal, and every meal should be ready precisely at the hour. Until the beef steak can come at the right time, let us have something that will, if it is nothing but bread and milk. The energy of a man is paralyzed, and the business of the whole day deranged, by a nine o'clock breakfast; and if dinner is delayed until three, the day

is nearly wasted. So give us our meals, if you please, Mistress Cook, when the "hand splits the figure," and we'll try to not keep the table waiting.

RUNNET FOR SCOURS.—Mr. Reed Burritt, of Burdett, N. Y., writes the Country Gentleman that he has found runnet an infallible cure for scours in cattle and lambs. He gives the lambs four spoonsful, the same as prepared to set a curd for cheese. We should be glad to hear his method of preparing the runnet, that we may judge how strong to make it; and also what he considers a dose for a full-grown cow or ox. Unless the runnet contains considerable quantities of something besides maw-skins, we can not, from its nature, account for any beneficial action upon the irritated intestines of an animal having the scours.

LONGER THAN JACK'S BEAN.—The Monongahela City (Pa.) Republican of the 13th inst., says there is a pumpkin-vine in the garden of Mr. Wm. Coulter, of that city, which is already 225 feet long, and has 27 pumpkins upon it. Will neighbor Hazzard report again, about next frost-time, and give also the total weight of the pumpkins?

THE PEACH CROP.—The Peach crop in New-Jersey and Delaware gives promise of being the largest ever known. Contracts have already been made for the delivery of large quantities of this fruit at very low prices.

CAUTION TO BOYS.—At Newburyport, Mass., a son of Phineas Drew, aged 14 years, met his death, a few days since, from a rush of blood to the head, caused by the very dangerous and common habit among boys, of standing on the head.

HON. GEORGE W. CLINTON will deliver the address at Flushing, before the Queens Co. Agricultural Exhibition on the 20th of September.

WE would direct especial attention to the advertisement of Messrs. Elwanger & Barry. They have few rivals in this country ahead of them in their business.

BOOK NOTICES.

THE RABBIT FANCIER; A Treatise upon the breeding, rearing, feeding and general management of Rabbits, by C. N. Bement, Author of The American Poulterer's Companion. New-York, C. M. Saxton & Co. Price 25 cents.

This is an interesting and practical "hand book" for those interested in breeding rabbits, and is especially valuable to beginners, or those having little experience.

Some of the August magazines are already upon our table.

PUTNAM'S is, as usual, full of sterling original American articles, and is evidently taking the lead of its more noised and more pretentious rival. Dix & Edwards, No. 10 Park-place, New-York, Publishers. $3 a year.

THE NATIONAL holds its course, which is *excelsior* from month to month. The number before us embraces a wide range of interesting and highly instructive articles, illustrated in the best style. Carleton & Phillips, 200 Mulberry-st., New-York, Publishers. $2 per annum.

THE LADIES REPOSITORY.—The present number contains a very life-like and finely engraved portrait of Alice Carey, and a beautiful rural scene entitled, *Noonday Rest.* There are twenty or more longer articles with a number of short ones, all of an instructive, interesting and elevating character. Carleton & Phillips Publishers. $2 per annum.

From our Foreign Correspondent.

THARAND—ITS FOREST AND AGRICULTURE.

ACADEMY — —.

Some twelve or fifteen miles from the city of Dresden, in Saxony, nestled among wild, romantic mountains, lies the thrifty little city of Tharand. Green checkered hill-sides, dark, rich meadow-lands in the valleys, and a grand show of heavy timber on the hill-tops—descending in some places down the steeper slopes quite to the edge of the stream in the valley—meet the eye of the visitor on approaching, and give the simple, rustic village a real thrifty look that both farmer and forester well appreciate. Directly in the center of the village, upon an abruptly ending spur of one of the three ranges of hills that, crowding upon each other, press the little village into an odd triangular shape, stands a very picturesque ruin of a castle, out of whose ancient windows impudent young birches of a few summers peep down, cushioning their white elbows on the venerable mosses of a former century. The old castle does not frown. Oh, no! it is beyond that. It smiles now. The mosses have filled up the cracks and the wrinkles of age (natural cosmetics for ruined walls), and cornice and battlement have crumbled and fallen away, leaving an irregular outline of turret, wall and window, over which the ivy stretches its green mantle and the white birch and aspen intertwine their branches, as if nature and wildness were asserting their claim upon the materials which man and art tore from the mountain. From this ruin, which is that of an ancient hunting seat of the Saxon princes, a fine panoramic view may be obtained, and the beauties of Tharand will be most impressive, if the first view is obtained from this spot. Mineral baths, whose chief recommendation is that they are perfectly harmless, draw out from Dresden many to recreate in the enjoyment of the baths, the scenery, the milk, the berries, and the society of Tharand.

But though I have an eye to all natural beauty, and an extraordinary fondness for berries and milk, it was another feature of the pretty village that claimed for me most interest. Tharand is the seat of a Forest and Agricultural Academy, which as a school of forest culture is the first in Germany.

A prominent building of not unpleasing architecture, from its size and general look of distinction, attracts the stranger's attention. Its cornice and portico are ornamented with stag horns and emblems of the chase. Its spacious stair-cases and halls are profusely decorated in the same way. The heads of the elk, the stag, the roe, the reindeer, and the boar, give the school of science the look of a feudal castle of the thirteenth century almost. Still everything is arranged with taste and appropriateness. The building contains a large and well selected library, almost exclusively of works pertaining to agriculture and forest-culture, and closely-related subjects; a zoological cabinet of the animals, birds and insects of Saxony; geological and mineralogical cabinets; a collection of tools used by the forester and the farmer, and many models of machines for various purposes; models of barns, stables and sheds for various uses; miniature hay and grain stacks of various forms; horse-powers, dog-chains, etc. The building contains, besides, a well-arranged chemical laboratory; and the remainder of the building, except that part occupied by the family of the janitor, is filled by the spacious hall, the "aula," and the lecture-rooms.

There are six professors and about eighty students. A charge of about 80 thalers ($60) is made, which entitles the pupil to attend all the lectures and other courses of instruction, including the practical course in the chemical laboratory, for half a year.

Among the professors, Dr. Stœckhardt is best known in the United States. He is, in the estimation of many, the very first of the real teachers of agriculture in Germany at the present time. His great aim seems to be, to make knowledge popular, to enable the people to reason independently and correctly in regard to the many minor questions of agricultural practice and policy that can not be treated of generally in the books, and he certainly does present principles in such clear, simple forms to the mind, that they are grasped almost without an effort. Dr. S. is the author of an elementary chemistry, of which there is an American edition, and which is very elementary, very full, and very excellent. Another more recent work of his, "Chemical Field Lectures for the German Farmer," has been translated by the late Dr. Teschemacher, and pretty widely circulated in the United States—and from this one many obtain a good idea of the man and of his writings. The book is, in almost every respect, as applicable to the American as to the German farmer.

I have to regret that Prof. Stœckhardt was absent at the time of my visit. His house, a new, pretty cottage, is cuddled under the old ruin, in a wild sort of place, having the beautiful *Forest Garden* as a back-ground and the fine view of which I spoke.

By Prof. Krutsch I was shown through this Forest Garden, and really a wonderful place it is. It is several miles in extent, laid out in avenues and paths, and every advantage is taken of the natural beauties of the spot. The trees are, or seem to be, perfect examples of their kind, and the great variety of them awakens astonishment. I observed many species natives of the American forest looking finely, and apparently doing quite as well on Saxon soil as some of the *genus homo*, who find their way here also.

The trees were hickory, oaks, and ash. The oaks are particularly valued as an addition to the number of trees that best reward cultivation. One of the avenues, the principal one, bears the name of the "Sainted or Holy Halls," and is celebrated for the size and magnificent beauty of the trees. Adjoining is an excellently-kept botanical garden, and not far off the land devoted to agricultural investigation and instruction. This by no means compares with that illustrating forest culture; indeed I think in this department there is a decided want. It consists of a small farm so divided up and cultivated as to illustrate the theory of rotation and successive crops, and a portion devoted to experimental beds. It was in good order, and, as far as it went, was very well. The number of farmers compared with the number of foresters among the students is small. This will probably not long be the case, as I learn the class has been for some years gradually increasing, owing to the just popularity of Dr. Stœckhardt.

Still Tharand does not, and for the present can not, offer advantages to learn the theory and *practice* of agriculture combined, equal to several other German institutions. Prof. Stœckhardt's theories and rules for practice, however, even though they should be (as they are not) unaccompanied by all practical illustration, have really, in my opinion, a greater practical value to the young farmer, than the instruction accompanied by more extensive field illustration of many larger schools.

M. C. WELD.

THE BIBLE AND THE DISCOVERIES OF SCIENCE.

The following eloquent passages are from Lieut. Maury's late work, the "Physical Geography of the Sea:"

"The Bible frequently makes allusion to the laws of nature, their operations and effects. But such allusions are often so wrapped in the fold of the peculiar and graceful drapery with which its language is occasionally clothed, that the meaning, though peering out from its thin covering all the while, yet lives in some sense concealed, until the lights and revelations of science are thrown upon it; then it bursts out and strikes us with the more force and beauty.

"As our knowledge of nature and her laws has increased, so has our understanding of many passages in the Bible been improved. The Bible called the earth 'the round world;' yet for ages it was the most damnable heresy for christian men to say the world is round; and finally, sailors circumnavigated the globe, proved the Bible to be right, and saved christian men of science from the stake. 'Canst thou tell the sweet influence of the Pleiades?'

"Astronomers of the present day, if they have not answered the question, have thrown so much light upon it as to show that, if ever it be answered by man, he must consult the science of astronomy. It has recently been all but proved that the earth and sun, with their splendid retinue of comets, satellites and planets, are all in motion around some point or center of attraction inconceivably remote, and that point is in the direction of the star Alyon, one of the Pleiades! Who but the astronomer, then, could tell the sweet influences?

"And as for the general system of atmospheric circulation which I have been so long endeavoring to describe, *the Bible tells it all in a single sentence:* 'The wind goeth toward the South and turneth about into the North; it whirleth about continually, and the wind returneth again according to his circuits.'—Eccl. i. 6."

Scrap-Book.

"A little humor now and then,
Is relished by the best of men."

ADDRESS OF A THREE CENT PIECE.

I am the tiniest piece of coin
From precious gold or silver made;
Quite famous in the *giving* world,
Though far less famous in the trade.

Three Cents is all I'm worth they say,
And yet ('tis true) I'm never slighted,
For when there's *giving* to be done,
Know ye, I always am invited.

I often charm the selfish heart,
Where nobler graces ought to flow,
And into certain boxes slip,
Where larger pieces ought to go.

I have the power—unsought by me—
To give the startled conscience rest;
For men who ought large sums to give,
Give me—and count it for the best.

I'm brother to a host of coins,
Like me in office, worth, and ways,
As you have seen, alas! too oft,
Upon our *contribution* days.

They say we cheat the heathen world;
For when the boxes pass about,
We come—a band of brothers true—
And keep the golden dollars out.

From such a charge our specie-band
We pray you freely to deliver,
And put the stigma where ye should—
On him who is the faulty *giver*.

We court the children's little hands;
The poor man's freest welcome seek,
When *others* take us for a gift,
We think it *small*—but can not speak.

ORIGINAL SPELLING.—80 you be—a tub. 80 oh! pea—a top. Be 80—bat. See 80—cat. P 80—pat. R 80—rat. See a be—cab. Be you double tea—butt. Be a double ell—ball. Ef a double ell—fall.

Away down South, in the parish of Concordia, they have a bayou they call Van Buren, because since its first discovery, one hundred and fifty years ago, it has been impossible to tell *which way the water runs.*

BISHOP HALL says it is no small commendation to manage a little well. He is a good wagoner that can turn in little room. I will study more how to give a good account of my little, than how to make it more.

The following is cut from an Ohio paper: "Notis ise hear By Given that knoe pursen is pur Mitted 2 taike Ene Nuts of Ene kinde oute of Mi Woods Mi hoggs Must Live—Look oute."

"Sambo, what kind of keys would it take to open the gates ob Sebastopol?"

"Well, I guess it's Tur-keys."

"No, dat ain't it, Sambo."

"Well, what is it, den, Julius?"

"Why, Yan-kees—yah! yah!"

A NICE QUESTION.—*Jim*—"You'll get it for hooking dat turkey last night—'case Mas'r knows it."

Pompey—"I didn't hook it. Warn't de turkey Mas'rs? Well, ain't I Mas'rs? Well, I eat de turkey, didn't I? Well, ain't de turkey part o' me? Mas'r ain't got so much turkey, but ain't he got more nigger? I tell you de turkey on'y change persishuns, dat's all."

TOO ANXIOUS.—An amusing affair happened lately between a coal dealer and a purchaser. The latter was very anxious to see that the former did not cheat him; so he (the purchaser) inspected the weighing of the coal himself, and felt perfectly satisfied that he got his full allowance, without any desire on the part of the coal dealer to *shave*. However, while the coal was weighing, the driver of the team could not help laughing, aware at the time that the purchaser was particular about the full weight of coal. The purchaser noticing the laughing of the driver, asked him, when he received his coal, what it was about; so the driver told him:

"Why," said he, "when your coal was weighing you were *standing on the scales*, and was weighed with it."

"Is it possible? Why, I weigh nearly two hundred pounds!"

"Well, sir," said the driver, "you are *sold!*"

"Yes," was the sorrowful reply, "and I have *bought myself*, too."—*Patriot.*

MAKING A DISTINCTION.—A Roman ecclesiastic, in reply to whatever question might be proposed, began by saying, "I make a distinction." A cardinal, having invited him to dine, proposed to derive some amusement for the company from the well known peculiarity of his guest. Saying to him that he had an important question to propose, he asked—

"Is it under any circumstances, lawful to baptize in soup?"

"I make a distinction," said the priest; "if you ask is it lawful to baptize in soup in general, I say *no;* if you ask is it lawful to baptize in your excellency's *soup*, I say *yes!* for there is really no difference between it and water."

UNDER-HILL.—There was a dry old fellow, whose wit was the amusement of the residents of the south of Jefferson County. He was sitting one day in the village store; a gentleman who came in, thought he recognized a friend, and said:

"How do you do, Mr. Underhill?"

"Sir," said the old man, "you have described my circumstances—but that is not my name."

The same old fellow called one day on the member of Congress elect; the family were at breakfast; there was a vacant seat, but the old man was hardly in a plight to be invited to the table. The following conversation took place:

"How do you do, Mr. ——? What is the news?"

"Nothing much," said the old man; "but one of my neighbors gave his child a queer name."

"What was it?"

"Come and eat."

The name sounded so peculiar that it was repeated.

"*What, come and eat?*"

"Yes, thank you," said the old man, "I don't care if I do," and drew up to the table.

Rome Sentinel.

"Brudder Jones, can you tell me the difference 'tween dying and dieting?"

"Well, ob course I kin, Samuel. When you diet you lib on nuffin, and when you die you hab nuffin to lib on."

"Well, dat's different from what I tort it was—a race atween doctorin' stuff and starvation, to see which will kill fust."

ANECDOTES OF LORD NORTH.

This good-humored minister was always ready with a joke, and always appreciated one, even though it was at his own expense. One night he rose to deprecate the too great readiness to give and take offense which prevailed in the House.

"One member, for example," said he, "called me 'that thing called a minister.' Now, to be sure, (patting his portly sides) I am a thing; when, therefore, the gentleman called me a 'thing' he said what was true, and I could not be angry with him. But when he added, 'that thing called a minister,' he called me the thing which of all others he himself most wishes to be; and, therefore, I took it for a compliment."

A prosing old sailor, well known for his lengthy orations, began to speak on an admiralty question. Lord North said to one of his supporters, "Now —— will give us a history of all the naval battles, from that of Salamis to that of last year. I shall take a nap; wake me when he gets near our own time."

After an hour's infliction, the friend nudged Lord North. "My lord, my lord, wake up—he has got to the battle of Van Tromp."

"Oh, dear," said the sleepy minister, "you have waked me *a hundred years too soon!*"

On his last night in office, his antagonists had collected for a grand battle. Lord North rose in his place and declared the Administration at an end. Of course, the House adjourned immediately. It was an awful wet night, and in those days cabs were not; the members, expecting a long debate, had ordered their carriage at 1 or 2 o'clock in the morning; and Lord North, as he passed out through the baffled and imprisoned crowd of his opponents to his own chariot, bowed to the right and left, saying, with a smile,

"Adieu, gentlemen; you see it is an excellent thing to be in the secret."

The following toast, given at Plymouth, is excellent:

"*The American Fair*—Too wise to take the vail, and too beautiful to need it."

"Pat, you fool, why do you steal after that rabbit in that manner, when your gun has no lock on?"

"Hush! ye spalpeen—be jabers, now, the rabbit don't know that!"

"Well Alick, how's your brother Ike getting along?"

"O, first rate—he's got a good start in the world—married a widow who has seven children."

The following notice was affixed to a shop in Leeds: "This Ouse 2 Lett. Hinquir Necks Doar."

The Journal of the Academy of Medicine at Turin states, among other things, that tall men live *longer* than those of small stature. Of course they do, and lie *longer* in bed.

It requires 2,280 full grown trees, or the mature crop of forty-four acres of woodland, to furnish timber for a single 74 gunship.

Hartley Coleridge once being asked which of Wordsworth's productions he considered the prettiest, very promptly replied, "His daughter Dora."

To correct an evil which already exists is not so well as to foresee and prevent it.

MY FATHER.

We are much mistaken, says the Home Journal, if the following touching stanzas, sent to us by a southern correspondent, do not "come home" to the feelings of many of our readers—for wide is the experience of suffering similar to that the memory of which inspired these lines. The author, a lady of refined education, intellect, and deservedly high social position, had the misfortune, we are told, to wed a man tolly unworthy of her, who took her to the far west, and there infamously endeavored to destroy her. Her father, though well stricken in years, journeyed thither and brought her home again; and to celebrate the parental devotion which inspired that act the stanzas were written:

In childhood's years, who loved me best?
Who blamed me least, and most caressed?
My father.

When I was young, and full of glee,
Who rode me on his tired knee?
My father.

Who did for all my wants provide,
And was my best and kindest guide?
My father.

When kneeling at the throne of prayer,
Who plead for me most earnest there?
My father.

Who taught me, by his words and ways,
To trust in God through darkest days?
My father.

When far from friends, and racked with pain,
Who brought his wanderer home again?
My father.

And now, for years, oh! may it be
My pleasant task to wait on thee,
My father!

And when on earth our toil is o'er,
May we, with angel songs adore
"Our Father!"

Money a Medicine.—Prosperity is the best pill, it wakes up the failing pulses of life, and renovates the whole machinery of man. Take two poor men who are equally ill, to whom exercise is alike applicable, condemn one to the unendurable drudgery of walking a mile thrice daily to a certain post, and when he gets there to turn round and walk back again; and let another spend an equal time in collecting bills, or obtaining subscriptions at a per centage, which clears him ten dollars a day, if he is diligent; it is easy to conjecture which of the two will convalesce the more rapidly. One thing I am certain of, making money helps *me* amazingly; it is the elixir of mind and body both. This idea of the hygienic value of money on men is strikingly illustrated in the report of M. Vellerme, as the Secretary of the Poor Law Commissioners in Havre, where the average age of the rich is twelve years greater than that of the poor.

1,088 prosperous persons died at an average age of 42 years. 4,791 middling class died at an average age of 29 years. 19,849 poor persons died at an average age of 20 years.

Therefore, as it is easier to take money than to take pills, I advise my readers, one and all, as a means of long life, to get rich by prudent industry and honorable economy.—*Hall's Journal.*

Duty.—We love to see a woman treading the high and holy path of duty, unblinded by sunshine or storm. There are hundreds who do so from the cradle to the grave—heroines of endurance of whom the world has never heard, but whose names will be bright hereafter, even beside the brightest angels.

Time is a grateful friend; use it well, and it never fails to make suitable requital.

Benefits of Adversity.—A smooth sea never made a skillful mariner, neither does interrupted prosperity and success qualify for usefulness and happiness. The storms of adversity, like the storms of the ocean, arouse the faculties, excite the invention, prudence, skill, and fortitude of the voyager. The martyrs of ancient times, in bracing their minds to outward calamity, acquired a loftiness of purpose, a moral heroism, worth a life of softness and security.—*Literary Journal.*

Happiness.—That all who are happy, are equally happy, is not true. A peasant and a philosopher may be equally satisfied, but not equally happy; a peasant has not capacity for having equal happiness with a philosopher. A small drinking glass and a large one may be equally full, but a large one holds more than a small one.

Mind.—It is mind that gives beauty to the rose, and throws sublimity around the mountain or the comet. It is mind that envelopes the cascade with beauty, and the heavens with grandeur. In proportion to the mind's breadth and depth, the store of information it possesses, and accumulated ideas of its experience, so are the intensity and loftiness of its enjoyment.

CHIEF JUSTICE HALE.

A GOOD STORY.

One of the first stories we were able to read in our boyhood was the following, and it made so deep an impression that we have never since seen Matthew Hale's name in print or heard it spoken, without picturing him in our mind, as he sat in the jury box in his miller's coat, comparing bribe money with the man sitting by his side. The story will bear oft repeating.

A gentleman who possessed an estate in the eastern part of England, worth five hundred pounds a year, had two sons. The oldest, being of a rambling disposition, went abroad. After several years, the father died. The younger son destroyed the will and seized on the estate. He gave out that his elder brother was dead, and bribed witnesses to attest it. In the course of time, the elder brother returned, in miserable circumstances. The younger repulsed him with scorn, saying that he was an impostor and a cheat—that his real brother was dead long ago, and he could bring witnesses to prove it.

The real brother, having neither money nor friends, was in a dismal situation. At last he found a lawyer who agreed, (as he had nothing to pay him,) that if he would give him one thousand guineas, if he undertook and gained the cause, he would act for him; to which he assented. The case was to be tried at the next General Assizes, at Chelmsford, Essex. The lawyer being now engaged, he set his wits to work to obtain success. At last he thought he would consult the first judge of that age, Lord Chief Justice Hale; accordingly he hastened to London, and laid open the cause and all its cirsumstances. The judge, who was a great lover of Justice, listened attentively, and promised all the assistance in his power. The lawyer having taken leave, the judge contrived so as to finish all his business at the King's Bench before the Chelmsford Assizes began. He started for Chelmsford, and when within a short distance of that place he dismissed his horse and sought for a private house; he found one occupied by a miller. After some conversation, making himself very agreeable, he proposed to the miller to change clothes with him, and as the judge had a good suit on, the miller did

not object; but accordingly the judge put on a complete suit of the miller's best. Adorned with a miller's hat, shoes and stick, away he marched to Chelmsford, where he procured lodging against the Assizes next day. When the trial came on, he walked like an ignorant fellow, backwards and forwards along the country hall, and when the court began to fill, he found out the poor fellow who was the plaintiff. As soon as he came into the hall, the miller drew up to him:

"Honest friend, how is your case like to do to-day?"

"Why," replied the plaintiff, "my cause is in a very precarious situation, and if I lose it, I am ruined for life."

"Well, honest friend," replied the miller, "will you take my advice? I will let you into a secret which, perhaps, you do not know. Every Englishman has a right and privilege to except any one juryman through the whole twelve; now do you insist upon your privilege without giving a reason why, and, if possible, get me chosen in his room, and I will do you all the service in my power."

Accordingly, when the clerk called over the names of the jurymen, the plaintiff excepted one of them. The judge on the bench was highly offended with this.

"What do you mean," said he, "by excepting that gentleman?"

"I mean, my lord, to assert my privilege as an Englishman, without giving a reason why."

The judge, who had been highly bribed, in order to conceal it by a show of candor, and having confidence in the superiority of his party, said:

"Well, sir, as you claim your privilege in one instance, I will grant it. Whom would you like to have in place of that man excepted?"

After a short time taken in consideration, he said, "My Lord, I wish to have an honest man chosen in," and looking around, "there is that miller in the court; we will have him, if you please." Accordingly the miller was chosen.

As soon as the clerk of the court had given them all their oaths, a dexterous fellow came into the apartment, and slipped ten caroluses into the hands of eleven jurymen, and gave the miller but five. He observed they were all bribed as well as himself, and said to his next neighbor in a soft whisper, "How much have you got? "Ten pieces," said he. The miller did not say what he had.

The cause was opened by the plaintiff's counsel, and all the scraps of evidence they could pick up were adduced in his favor. The defendant had a great number of witnesses and pleaders, all bribed as well as the judge. The evidence deposed that they were in the self-same county when the brother died, and saw him buried; and everything went with a full tide for the younger brother. The judge summed up with great gravity and deliberation: "And now, gentlemen of the jury, bring in your verdict as you shall deem most just." In a few minutes the judge said, "Are you agreed? Who shall speak for you?"

"We are all agreed; our foreman shall speak for us."

"Hold, my Lord," replied the miller, "we are not all agreed."

"Why," said the judge, in a surly manner, "what is the matter with you—what reason have you for disagreeing."

"I have several reasons, my Lord," replied the miller. "First, they have given all the gentlemen of the jury ten broad pieces of gold, and me only five, which is not fair. Besides, I have many objections to make to the false reasoning of the pleaders, and the contradictory evidence of the witnesses."

Upon this the miller began a discourse that discovered such a vast penetration of judgment and extensive knowledge of law, that it astonished the judge and the whole court. As he was going on, the judge, in surprise, stopped him.

"Where did you come from, and who are you?" he asked.

"I came from Westminister Hall," replied the miller. "My name is Matthew Hale, Lord Chief Justice of the King's bench. I have observed the iniquity of your proceedings this day; therefore come down from the seat you are in no way worthy to hold. You are one of the corrupt parties in this iniquitous business. I will come up this moment and try the whole over again."

Accordingly Lord Matthew went up in his miller's dress and hat, began the trial from the commencement, and searched every circumstance of truth and falsehood; he evinced the elder brother's title to the estate, and gained a complete victory in favor of truth and justice.

HALL STOVE AND BROKEN PANE.

In the hall are a stove and a window. The former is kept full of glowing coal; in the latter, a pane is broken out, and it has been left unmended throughout the whole winter. What a wise economy is here presented! Yet it is of a piece with many a man's and woman's conduct during life. Good principles and habits may be conspicious; but bad ones are suffered to go uncorrected. Virtues may abound, but so does vice; weeds grow apace as well as wheat, and it is frequently a question, which of them will get the mastery. Sometimes the *broken pane* in the hall lets in more air than *the stove* can warm.

And one fact it is important to remark. Vice seems always perfectly able to take care of itself; while good principles need cultivation and care to maintain or multiply them. The cold wind will come in at the *broken pane* of itself without an anybody's attention. But labor and vigilance are required to keep up a fire in the stove. The draught of the one is constant and perpetual, night and day, whether any one minds it or not. On the other hand, the stove fire is apt to wane, and even go out, is almost sure to do so in the night, and needs incessant replenishing to enable it to maintain an equipoise to the blast from the window. Error, wrong and vice are rushing in upon us in ceaseless stream, whether we will or not; the equilibrium of goodness and right is always in danger of being overcome. Indeed, this is pretty sure to be the issue, unless those evils shall be encountered by such bravery and stability of principle and good habits, as shall oppose a barrier equal in strength and endurance to the assaulting forces.

The *Stove and Broken Pane* may be met with in various departments of life. When we see a man wasting ten thousand a year, while his business yields a profit of five only, the broken pane and neglected hall stove reappear to view. Another man talks loudly of temperance. It is well; but when he spoils his precepts by hard drinking, or opposes measures which can only really produce the spread of temperance, it puts us in mind of the broken window, which nullified all the good that the entry stove could do. There is a multitude of people possessing amiable and valuable traits of character, but so tangled up are they with disagreeable habits and propensities, as to render them objects on the whole which one should avoid, as he would a bee, who has honey at one end, but a sting at the other.—*Newark Sentinel.*

"LET IT LIVE."

"Let it live," said a kind-hearted lady, a short time since, as she picked up a flying bug from the floor, and helped it out of the window. She probably thought there was plenty of room in the wide world for it, and there was no good reason for killing it.

We can see nothing wrong in killing a poisonous serpent, or a dangerous beast of the forest, as they are hurtful, and are evidently our enemies. God has also shown us that it is perfectly right to kill such animals as are good for our food; but to kill any thing that has life and feeling merely for sport, or through wantonness, is wrong, and the habit indulged in begets and cultivates cruelty in one's heart.

The fishes that swim in the waters, the beasts that roam in the forests, the birds that fly in the air, and the insects that crawl among the leaves, were all made to live, and they love to live: and when we, through recklessness, destroy them, it does no good but brings death to them, and the act injures us, as it engenders a cruel feeling.

More than half the music in the world is made by the birds and insects; and yet there is cruelty enough among men and boys to hush all this melody by recklessly killing the creatures which God has made to live, to sing, and be happy.

Let us not be thus cruel, but let these creatures live and enjoy life as best they can; let them skip over the hills, or glide through the waters, or fly in the air, or sing among the trees, as God has given them ability. Let them live, and by their example teach us lessons of activity and industry. Be kind towards insects, birds, and beasts, and you will be more likely to be kind to your fellow-beings, and to secure kindness in return.

PRETTY WOMEN AND POLITENESS.

A talented lady who "writes for the papers," speaks thus of city railway cars:

"The seats of the car were all occupied—crowded, yet the conductor waited for me. Not wishing to disturb those who were seated, I was intending to stand, but a gentleman up at the far end arose and insisted upon my taking his seat. Being very tired, I thanked him and obeyed. Presently a lady, much younger, much prettier, and much better dressed than myself, entered the car. No less than four gentleman arose instantly, offering her a seat. She smiled sweetly and unaffectedly, and thanking the gentleman who urged the nearest seat to her, she seated herself with a peculiar grace of manner, she had one of those faces Raphael was always painting—touchingly sweet and expressive. A little after this young beauty had taken her seat, a poor woman, looking very thin and pale, with that care-worn haggard look that poverty and sorrow, and hard labor always give, came in. She might have been one of those poor seamstresses who work like slaves and—starve for their labor. She was thinly and meanly clad, and seemed weak and exhausted. She had evidently no sixpence to throw away, and came into the car not to stand, but to rest while she was helped on her journey. While she was meekly standing for the moment, none of the gentlemen offering to rise, Raphael's angel, with sweet reproving eyes, looked on those who had so officiously offered her a seat, and seeing none of them to move, and just as I myself was rising to give the poor old lady a seat, she arose and insisted upon the woman taking her seat. It was all the work of but a moment; and the look of grateful surprise the old woman gave her, and the glance of sweet pity the beautiful girl bestowed on the

woman as she yieled her seat, and the evident consternation of the broad-cloth indiviuals, who were manifestly put to shame—all were to me irresistably interesting and instructive. One of the same broad-cloth wearers, apparently overcome with confusion, got up and left the car, and Raphael's angel took his vacant seat.

Well done, Raphael's angel!

A Dog's Affection for his Master.—Mr. O. M. Hopkins, late of Scottsburg, who died in January last, had a small and sprightly terrier, named "Nig," of which he was very fond. After the death of his master, Nig grew melancholy. Nothing the family could do seemed to amuse him. He could not be enticed from the side of his mistress, but would follow her about everywhere, grave and sedate, as though actually thinking of his dead master. One day a closet containing his master's clothing was opened. No sooner did Nig discover the garments, than he frisked about almost frantic with delight, evidently expecting his master to appear. When the poor animal discovered his error, he testified his disappointment by piteous and mournful howlings.

In May last poor Nig grew more melancholy than ever. All attempts to induce him to leave the house were unavailing, until one day his mistress went to visit the grave of her husband. Then followed, and on arriving at the mound commenced digging and moaning, testifying his grief in the most affecting manner. From that time he could not be enticed to leave the grave, but stayed day and night till he starved to death. He was found there, stretched on the earth, cold and stiff.

This is an affecting but beautiful story; the man who can read it without a tear in the corner of his eye, is not to be envied.—*Dansville Herald.*

THE CORAL.

Can a child do as much as an insect?—"Why yes," exclaims every young reader, "and more too." Let us see. Imagine that you and I are sailing in a vessel on the South seas. How beatifully we glide along! But what is that yonder, rising above the billows, like a painted highland? Now it sparkles in the rays of the sun like a rock of silver, and now it assumes different colors, variegated in the most charming manner. Red, golden, silvery hues, all blend together in delightful richness. Nearer and nearer we come to the attractive object, all the while appearing more beautiful and brilliant: when lo, we discover it is the splendid work of insects, so small that we can not see them with the naked eye. Yes, the little coral insect threw up those many colored reefs, a little at a time, until we have this magnificent sight.

And just over there, beyond that line of reefs, you see that little island, covered with tall palm trees so geen and slender. The foundation of that island, now a fit habitation for men, was laid by the same little coral insect.

Myriads of them worked away, year after year, until a huge bed of coral became the foundation of the island; then the soil accumulated, seeds were dropped, and the trees grew as they are now seen.

This is what some insects do towards making this world a habitation for mankind. They make Islands. God did not create them to be useless in this world, where there is so much to be done. Their work amounts to something.

Would you not be useful as the little coral insect? You can not build islands, but you can help the people who live upon them, and those who live in other parts of the earth. A cent is a small gift, but one hundred of them make a dollar. A grain of sand is very minute, but enough of them will make a mountain.

So the little which one child can do may seem too small to be counted, but perhaps twenty of these little ones are equal to the work of a full grown man or woman. Try then, to be useful.

Every body can do something. If the coral insect works so hard for others, ought you to be idle?

A few days since a gentleman who was *en route* for New-York, got out at a station, leaving his "better half" sole occupant of the seat; returning, and finding a good-looking gentleman occupying his seat, and making himself sociable with his traveling companion, politely requested the stranger to give him his seat. "Your seat, sir?" said the stranger; "I don't know that you have any better claim to it than I have." "Very well sir," replied our friend, "if you will keep it, allow me to introduce you to *my wife*." The stranger looked blank, and made very hasty tracks for the next car.

The Weeping Willow.—I presume that it is known to few that, for the weeping willows that hang their pensive boughs beautifully over the hallowed graves of the dead, England and America are indebted to the distinguished Lady Mary Montague. It is said that while at Constantinople, whose husband at that time occupied the embassy, she sent, in a basket of figs, home to her intimate friend, the poet Pope, a sprig of the Asiatic willow. He set it out in his garden, and from that twig has come all the weeping willows in England and America.

Lady Mary Montague was born about the year 1690, in Nottinghamshire, England; she was one of the finest and most accomplished scholars of her age; was cotemporary and on terms of intimacy with Hannah More, Addison, Pope, Steele, Bishop, Burnet, &c.; was the wife of the accomplished Charles Montague for nearly fifty years; at the court of George I. for some four years; resided upwards of twenty years in Italy and its neighborhood; lived to the advanced age of seventy-three, and died August 21, 1762.

To Lady Mary, also, it is said, belongs the honor of introducing inoculation for the small-pox, a practice which has annually saved many lives.—R. H. Howard, in *New England Farmer.*

Change.—Change is the disguise time puts on, lest we grow weary of him. Even while we are complaining of change, he is preparing some new surprise for us; and if we did but know it, of many a man it would be said, as of one of old, "he went out and hanged himself," were it not that Time turns life into a masquerade.

Sometimes he is a youth with a garland of flowers; sometimes a matron in cloth of gold; sometimes a warrior in the midst of the fields he has won; sometimes his footsteps are like the chime of bells; sometimes his tones are very like a knell.

We picture Time a poor old man, wings depending from his shoulders, a scythe in his hand, and frost in his bosom. And when we think of him, drifting snows, and tolling bells, and withered leaves, and the bearded grain, with the flowers that grow between, he has reaped and bound together many a time and oft—all form part of the picture.

But time never sat for his portrait, and this is not like him. Time is not old—he is as young as the last hope; he is not cruel, when he mosses over the inscriptions that would ever remind us of the loved and lost.

Time has a new wardrobe for each year. Refer to the old letters you have written, if you would see what wondrous changes heart and life are ever putting on. But they come so gently and so gradually we scarcely perceive them. What transition more wonderful than when the boy of sunny brow and sunny locks bounds into stern heavy-treading manhood, or when the girl, all feeling, all hope, all song, becomes the thoughtful woman, or the watchful, loving matron.

Change is the beautiful livery of Time, and there are but two things beneath the stars that never wear it—true friends and true hearts.

Fighting on Equal Terms.—I will tell you a little incident that occurred in Georgia many years ago. Judge T. a celebrated duelist, who had lost his leg, and who was known to be a dead shot, challenged Col. D. a gentleman of great humor and attainments. The friends tried to prevent the meeting, but to no effect. The parties met on the ground, when Col. D. was asked if he was ready.

"No," he replied.

"What are you waiting for then?" inquired Judge T.'s second.

"Why, sir," said Col. D., "I have sent my boy into the woods to hunt a bee gum to put my leg in, for I dont 'intend to give the Judge any advantage over me. You see he has a wooden leg!"

The whole party roared with laughter, and the thing was so ridiculous that it broke up the fight. Col. D. was afterwards told it would sink his reputation.

"Well," he replied, "it can't sink me lower than a bullet can."

"But," urged his friends, "the papers will be filled about you."

"Well," said he, "I would rather fill fifty papers than one coffin."

No one ever troubled the Col. after that.

Markets.

REMARKS.

New-York, Wednesday, July 25.

All grades of flour have sensibly declined during the past week—even the "Extra Genesee;" which, on account of its scarcity, has held its own for a long time, has now taken a downward turn. The decline on the different grades has been from 37½ to 75 cts. per bbl. Were there no "combination," such as was alluded to last week, the coming week would give a fair criterion for judging of future prices; but those having considerable quantities of old flour on hand, will make a desperate effort to keep up at least a show of high prices as long as possible. In all probability those who get their grain into market within three weeks will be the more fortunate ones. South of the latitude 42°, the wheat crop is mostly secured; and while nearly every locality has produced at least an average crop, a large area has given much beyond the usual yield. It is also to be remembered that wheat growers generally, stimulated by the high prices, sowed more acres than in former years, which will go far to swell the aggregate production. These considerations, together with the continuous pouring in of favorable reports from almost every section of the country, lead us to the inevitable conclusion that when the wheat market is fairly opened, prices will sink much below their present mark. We do not write for specu

lators or buyers of wheat—for we have no connection or interest with them—but for wheat *raisers*, whom we wish to aid in getting the highest prices possible, and this we *think* they can now do. However, we are this week having wet, sultry days, which may bring on the *rust*, and make a material difference in the gathered product of the great wheat regions farther north; so that our more sanguine expectations of an unprecedented crop over the *whole* wheat country, may be somewhat lowered. While giving our leading impressions from the reports already in, we would speak with all due caution. We should add that the most recent accounts from the Genesee country, Michigan, &c., say that former reports of injury from weevil, &c., have proved to have been exagerated; on the other hand, considerable grain cut in this vicinity, in consequence of the recent wet weather, has commenced growing in the shock, and will suffer material injury.

Corn has declined 2 to 3 cents per bushel. Oats are a little lower. Rye is considerably lower.

Cotton is not much changed, the better grades we quote at a slight reduction.

The Weather continued excessively hot—perhaps the hottest for the season during a number of years—until Friday, when cold rains set in, which continued daily till Monday evening. Tuesday morning it commenced very sultry, with slight showers during the day. At night it rained very hard accompanied with vivid lightning and heavy thunder. To-day it is showery, the air close and sultry. This weather puts back haying in the northern counties. Corn and every thing else are growing with great rapidity.

PRODUCE MARKET.

Reported Exclusively for the American Agriculturist.

TUESDAY, July 24, 1855.

The prices given in our reports from week to week, are the average wholesale prices obtained by producers, and not those at which produce is sold from the market. The variations in prices refer chiefly to the quality of the articles.

The market is good to-day, while yesterday there was a scarcity of produce, and high prices. The supply of potatoes has been scant of late, farmers having been pretty much taken up with harvesting; but now they begin to come in more plentifully. Potatoes which bring, to-day, from $2 25 to $2 75 ₱ bbl., brought yesterday $3@$3 25. All kinds of light produce passes off briskly. Onions from Connecticut are plentiful. The market is full of Whortleberries and Blackberries. Cherries are nearly out of season. Butter, Eggs, and Cheese, about the same as last week.

VEGETABLES.

Potatoes—Long Island	₱ basket	$—75@	87
New-Jersey	₱ bbl.	2 50@	—
Charleston, round,	do	1 25@	—
Norfolk Mercers	do	2 —@2	25
Onions—Bermuda Reds	₱ bbl.	— @	—
Connecticut, Red	do	—@2	50
Turnips—White	₱ bbl.	1 —@	—
Yellow	do,	75@1	—
Cabbages	₱ 100	2 —@4	—
Cucumbers	do	25@	37
Lettuce	do	50@	75
Raspberries—Antwerp	₱ basket	9@	—
Shrewsbury	do.	3@	—
Whortleberries	do.	3 50@	—
Squashes	do.	— 25@	50
Blackberries	₱ bush.	4 @	—
Tomatoes	"	1 50@	—
Cherries	₱ lb	7@	—
Apples	₱ bbl.	$2 —@2	50
Butter—new	₱ lb.	18@20c.	
Orange County	do.	22@24c.	
Cheese	do	8@10c.	
Eggs	₱ doz.	—@17c.	

NEW-YORK CATTLE MARKET.

Reported Expressly for the American Agriculturist.

WEDNESDAY July 25, 1855.

The total weekly supply of cattle at all the markets is 2,681, which is 458 less than last week, at Allerton's there are 1,647 to-day without including those left over from last week.

The weather is warm and muggy, and consequently operates unfavorably on the market. The butchers were very backward in making purchases, since it is impossible to preserve meats any length of time this weather. The supply of cattle, though small, is much above the demand; the sales were very slow this morning, and doubtless will be slower this afternoon. The prices do not vary much from last week; at the same time, the run of cattle is much better, which added to the diminished supply, tends to keep them firm. 11c. is the highest notch, and that with difficulty. 10c. is a fair price for good retailing quality, while nearly all the sales fell within 9½c. and 10½c.

It will be seen that Ohio, is largely represented to-day, which Mr. Allerton attributes to an emetic. Nearly two-thirds of the cattle were from that State. The cows, calves, sheep and lambs, came by the Harlem Railroad.

The following are about the highest and lowest prices:

Extra quality	10½@11c.
Good retailing quality	9½@10½c.
Inferior do. do.	8½@9c.
Veals	4@5½c.
Swine, alive,	6½@6½c.
Cows and Calves	$25@$60.

Washington Yards, Forty-fourth-street.
A. M. ALLERTON, Proprietor.

RECEIVED DURING THE WEEK.		IN MARKET TO-DAY.
Beeves,	1792	1647
Cows,	27	——
Veals,	347	——
Sheep and lambs,	1025	——
Swine,	502	——

Of these there came by the Erie Railroad—beeves	700
Swine	192
By the Harlem Railroad—Beeves	35
By the Hudson River Railroad	—
By the Hudson River Boats—Beeves	375
New-York State furnished—beeves	46
Ohio, "	925
Indiana, "	—
Illinois, "	395
Kentucky, "	90

The report of sales for the week, at Browning's, are as follows:

Sheep and Lambs	5083
Beeves	418
Veals	39
Cows and Calves	7

The following sales were made at Chamberlain's:

328 Beef Cattle	9@12c.
55 Cows and Calves	$25@$60
5,181 Sheep and Lambs	2½@$6.
200 Veals	4@7c.

The supply of sheep and lambs for the week is over 10,000. The market for sheep is rather dull to-day, but lambs are in good demand. The average price of sheep is about $3 50; of lambs, $4.

PRICES CURRENT.

Produce, Groceries, Provisions, &c., &c.

Ashes—			
Pot, 1st sort, 1855	₱ 100 lb.	— —@	6 50
Pearl, 1st sort, 1855		6 50@	—
Coal—			
Liverpool Orrel	₱ chaldron	— @	7 50
Scotch		— —@	—
Sidney		5 75 @	6 —
Pictou		5 25 @	— —
Anthracite	₱ 2,000 lb.	5 50 @	— —
Cotton Bagging—			
Gunny Cloth	₱ yard.	— 12½@	—

Cotton—

	Upland.	*Florida.*	*Mobile.*	*N. O. & Texas.*
Ordinary	9½	9½	9½	9½
Middling	10½	10½	10½	11
Middling Fair.	11½	11½	12	12½
Fair	12	12	12½	13

Flax—			
Jersey	₱ lb.	— 8 @	— 9
Flour and Meal—			
State, common brands		7 75 @	— —
State, straight brands		7 87 @	— —
State, favorite brands		7 91 @	— —
Western, mixed do		8 25 @	— —
Michigan and Indiana, straight do		8 50 @	8 75
Michigan, fancy brands		9 62 @	— —
Ohio, common to good brands		— — @	8 37
Ohio, fancy brands		— — @	9 —
Ohio, Indiana, and Michigan, extra do		9 37 @	10 —
Genesee, fancy brands		8 50 @	— —
Genesee, extra brands		10 50 @	12 —
Canada		9 — @	10 —
Brandywine		9 50 @	9 75
Georgetown		9 50 @	9 75
Petersburg City		9 50 @	9 75
Richmond Country		— — @	9 50
Alexandria		— — @	9 50
Baltimore, Howard-Street		— — @	9 50
Rye Flour		7 25 @	— —
Corn Meal, Jersey		4 50 @	— —
Corn Meal, Brandywine		5 — @	— —
Corn Meal, Brandywine	₱ punch.	— — @	21 50
Grain—			
Wheat, White Genesee	₱ bush.	— — @	—
Wheat, do. Canada,		— — @	2 —
Wheat, Southern, White		1 95 @	2 —
Wheat, Ohio, White		2 25 @	— —
Wheat, Michigan, White		2 30 @	2 35
Rye, Northern		1 18 @	— —
Corn, Round Yellow		— — @	93
Corn, Round White		— — @	1 12
Corn, Southern White		— — @	1 10
Corn, Southern Yellow		— — @	94
Corn, Southern Mixed		— — @	92
Corn, Western Mixed		— — @	91
Corn, Western Yellow		— — @	—
Barley		1 06 @	— —
Oats, River and Canal		— 58 @	— —
Oats, New-Jersey		— 55 @	— —
Oats, Western		— 60 @	— —
Peas, Black-Eyed	₱ bush.	2 50 @	— —
Hay—			
North River, in bales		— — @	1 25
Molasses—			
New-Orleans	₱ gall.	— 30 @	33
Porto Rico		— 27 @	32
Cuba Muscovado		— 26 @	30
Trinidad Cuba		— 27 @	29
Cardenas, &c		— — @	26
Provisions—			
Beef, Mess, Country,	₱ bbl.	10 50 @	13 —
Beef, Mess, City		10 — @	— —
Beef, Mess, extra		16 25 @	17 —
Beef, Prime, Country,		— — @	9 75
Beef, Prime, City		— — @	11 —
Beef, Prime Mess	₱ tce.	21 — @	24 —
Pork, Prime		16 12 @	— —
Pork, Clear		20 — @	— —
Pork, Prime Mess		16 50 @	— —
Lard, Ohio, prime, in barrels	₱ lb.	— 10 @	11 —
Hams, Pickled		— — @	9½
Shoulders, Pickled		— — @	7½
Rice—			
Ordinary to fair	₱ 100 lb	5 25 @	5 50
Good to prime		5 87½@	6 25
Salt—			
Turk's Island	₱ bush.	— — @	— 32
St. Martin's		— — @	— —
Liverpool, Ground	₱ sack.	— 95 @	— —
Liverpool, Fine		1 20 @	1 30
Liverpool, Fine, Ashton's		1 40 @	— —
Sugar—			
St. Croix	₱ lb.	— 7 @	— —
New-Orleans		— 5 @	6½
Cuba Muscovado		— 5 @	6½
Porto Rico		— 5 @	6
Havana, White		— 7 @	7½
Havana, Brown and Yellow		— 5 @	7
Tallow—			
American, Prime	₱ lb.	— 11½@	— —
Wool—			
American, Saxony Fleece	₱ lb.	— 38 @	— 42
American, Full Blood Merino		— 36 @	— 37
American, ¾ and ¼ Merino		— 30 @	— 33
American, Native and ½ Merino		— 25 @	— 28
Superfine, Pulled, Country		— 30 @	— 32
No. 1, Pulled, Country		— 23 @	— 25

Advertisements.

TERMS—(invariably cash before insertion):

Ten cents per line for each insertion.
Advertisements standing one month one-fourth less.
Advertisements standing three months one-third less.
Ten words make a line.
No advertisement counted at less than ten lines.

FRUIT AND ORNAMENTAL TREES.
(AUTUMN 1855.)

Our new wholesale Catalogue or Trade List, for the Autumn of 1855, is ready, and will be sent gratis to all who inclose a stamp.

The stock now on the ground is of the finest description, and by far the largest that has ever been offered in this country.

Nurserymen, Dealers and Planters can be supplied on very advantageous terms, and they will find it to their interest to consult our list and examine stock before purchasing. Our arrangements for packing and shipping are so complete that we can forward packages to the most remote parts of the United States and Canada with safety. Any of the following Catalogues will be sent to all who apply and inclose a stamp.

No. 1. A Descriptive Catalogue of Fruits.

No. 2. A Descriptive Catalogue of Ornamental Trees, Shrubs, Roses, &c.

No. 3. A Catalogue of [illegible] Verbenas, Petunias, and select new Green-house and Bedding Plants, published every spring.

No. 4. A Wholesale Priced Catalogue for Nurserymen and Dealers.

No. 5. A Supplemental Catalogue of Fruits—containing prices of Fruit Trees for 1854 and 1855, and lists of New Varieties.

ELLWANGER & BARRY,
Mount Hope Nurseries,
Rochester, N. Y.

98—99n1216

LAWTON BLACKBERRY.—Genuine Plants may be purchased of WM LAWTON, No. 54 Wall-st., New-York.

83-106n1188

TO FARMERS AND OTHERS.—A valuable FERTILIZING MANURE.—A manure made entirely of Animal Matter, Gypsum, and Ammonia, is offered for sale by FINDLEY & WAKEFIELD, Manufacturers, as cheaper than any manure ever before offered to the public. It is adapted to any crop whatever, and has been used with signal success, upon summer and winter crops, and also for top-dressing. The Proprietors have had experience of the working of it, on their own farm, for fourteen years, and can confidentially recommend it to give general satisfaction to purchasers. It is packed in barrels of 300 lbs. each, and will be delivered on board any vessel or railroad in New-York city free of charge, at the rate of $25 per tun. Address FINDLEY & WAKEFIELD, Brooklyn, N. Y.,

Or apply at the Manufactory, on Sedgwick-st., near Van Brunt-st.. South Brooklyn. 97—100n1215

AYRESHIRE BULL.—FOR SALE, A Thoroughbred Ayreshire BULL, 2 years and 4 mos. old. Bred by Wm. Watson, Esq., of Westchester. Price $250. Apply to WILLIAM REDMOND,
96—100n1213 No. 30 Pine-st., New-York.

AGRICULTURAL IMPLEMENTS.--The subscriber offers for sale the following valuable Implements:

GRAIN AND SEED DRILLS, CORN PLANTING and BROADCAST SOWING MACHINES, for every description of field and garden planting and sowing, either by hand or horse.

SCYTHES of all the best brands.

GRAIN CRADLES, of 4 and 5 fingers, and of all sizes.

HAY RAKES, both horse and hand, latest and best kinds.

GARDEN RAKES, with steel and iron heads and teeth.

THRESHERS—
ALLEN'S No. 1 and 2 undershot.
do. No. 1, 2, 3 and 4 overshot.
EMERY'S overshot.
EDDY'S undershot.

DRAINING TOOLS of all sizes, and of the latest improvements. Spades, Scoops, &c.

TILE MACHINES—For making Draining Tiles of all descriptions and sizes.

AMES' Shovels and Spades, long and short handles—and every other desirable brand.

HORTICULTURAL TOOLS—A full assortment of Hedge and Vine Shears, Pruning Knives, Hoes, Rakes, Cultivators, Trowels, Forks, Watering Engines, &c. &c.

PORTABLE CIDER MILLS, for grinding and pressing apples, roots, &c., by hand or horse power—a most convenient, economical and labor-saving machine. Price, $40.

HARVESTING TOOLS of every description.

HAY AND COTTON PRESSES—Bullock's Progressive Power-presses, and several other patterns, combining improvements which make them by far the best in use.

CORN SHELLERS—For Hand or Horse Power.

GRAIN MILLS, Corn and Cob Crushers, a very large assortment and of the best and latest improved kinds.

GRAIN MILLS, STEEL and CAST IRON Mills, at $6 to $25, and Burr-Stone at $50 to $250, for Horse or Steam Power.

FAN MILLS—Of various kinds, for Rice as well as Wheat, Rye, Coffee, Pimento, &c.

GRAIN DRILLS—A machine which every large grain planter should possess. They are of the best patterns, embracing several varieties and sizes, and all the most valuable improvements.

SMUT MACHINES, Pilkington's, the most approved for general use.

PLOWS—A large variety of patterns, among which are the most approved Sod, Stubble, Side-hill, Double-mold, Sub-soil, Lock Coulter, Self-Sharpener, &c.

CARTS AND WAGONS—With iron and wood axles, on hand or made to order, in the best and most serviceable manner.

HAY, STRAW AND STALK CUTTERS of all sizes and great variety of patterns.

FARMERS AND MERCHANTS WILL find at my Warehouse every Implelement or Machine required on a PLANTATION, FARM, or GARDEN. In addition to the foregoing, I would all attention to the following, among many others:

VEGETABLE CUTTERS and VEGETABLE BOILERS, for cutting and boiling food for stock.
BUSH HOOKS and SCYTHES, ROOT-PULLERS, POST-HOLE AUGURS, OX YOKES, OX, LOG and TRACE CHAINS.

Grub Hoes,	Picks,	Shovels,
Spades,	Wheelbarrows,	Harrows,
Cultivators,	Road-Scrapers,	Grindstones,
Seed and Grain Drills,	Garden Engines.	

Sausage Cutters and Stuffers, Garden and Field Rollers, Mowing and Reaping Machines, Churns, Cheese Presses, Portable Blacksmith Forges, Bark Mills, Corn and Cob Crushers, Weather Vanes, Lightning Rods, Horticultural and Carpenters' Tool Chests.

Clover Hullers,	Saw Machines,	Cotton Gins,
Shingle Machines,	Scales,	Gin Gear.
Apple Parers,	Rakes,	Wire Cloth.

Hay and Manure Forks, Belting for Machinery, &c.
R. L. ALLEN 189 and 191 Water-st.

WILLARD FELT, STATIONER, has removed to No. 14 Maiden-lane, New-York. 86—6m

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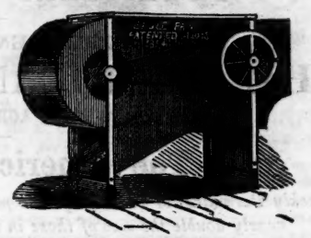
EAGLE FAN MILL.



THE BEST AND CHEAPEST GRAIN AND SEED SEPARATOR EVER OFFERED IN THIS MARKET.

The superiority of this Fan consists

First—In cleaning without a screen, by separating the impurities, such as chess, cockle, smut, &c.. by the blast alone, consequently saving the loss of the small sound kernels of wheat which must go through a screen.

Second—An arrangement by which a part of the sound and perfect grains are separated from the rest for seeding, leaving the balance in a good marketable condition, so that the farmer need sow only such grain as contains the germ of growth.

Third—Smaller seed, such as grass and clover seed, are cleaned in the most perfect manner.

Fourth—Fans built on this plan will clean grain, both in the first and second cleaning, faster and better than any others now in use.

Fifth—The cheapness and durability of its construction.
R. L. ALLEN, 189 and 191 Water-st., New-York.

PRATT & BROTHERS, MANUFACTURERS OF DITCH-DIGGERS, TILE AND BRICK MACHINES,
Canandaigua, N. Y.

THE MOST USEFUL AND PERFECT MACHINES KNOWN.

They are in use by many persons, and proving themselves capable of vastly cheapening and extending drainage.

The Tile machine is gaining a reputation beyond any precedent, for the following reasons:

1st.—Because it is the only Tile and Brick machine known, enabling brick-makers to make Tiles and tile-makers to make Bricks, with one and the same machine.

2d.—As a Tile machine it challenges competition in compactness, simplicity, completeness and economy. It will make Tiles at about one-half the cost of the machines in general use.

3d.—As a Brick machine, it produces a quality superior in density and perfection to every thing but the best pressed bricks, and at a cost less than the cheapest common brick.

4th.—This machine is equally applicable to the use of Horse, Steam, or Water Power, without clap-trap, detention, or fault, and requires manual labor only to supply the clay and remove the tiles and brick as fast as made.

The Digger will cut 100 rods of ditch, from 2 to 3 feet deep, as easy as the same team in the same soil will plow 1½ to 2 acres. PRATT & BROTHERS,
95—98n1211 Canandaigua, N. Y.

WOODSTOCK (CONN.) ACADEMY.

This Institution designs to prepare Students for business or for college. Instruction is given in the common and higher English branches, the Latin, Greek and French languages, Music and Drawing.

Especial attention will be paid to the Elements of Agricultural Science.

The FALL TERM will commence Thursday, August 30th, and continue eleven weeks.

REFERENCES—Henry C. Bowen, Esq., New-York City; Hon. A. N. Skinner, and Benjamin Silliman, L.L. D., New-Haven, Conn. For further particulars, address
E. CONANT, Principal.
WOODSTOCK, Conn., June 21, 1855. 94-101n1209

EMERY'S PATENT CHANGEABLE HORSE POWERS, THRESHERS and SEPARATORS

Single Horse Power	- - - -		$85 00
Double do. do.			116 00
Do. do. do., with Thresher and Separator,			160 00
Single do. do.	do.	do.	128 00

Belts $5 and $10 each.
R. L. ALLEN Sole Agent for New-York.
189 and 191 Water-street.

DOMESTIC ANIMALS AT PRIVATE SALE.—L. G. MORRIS'S Illustrated Catalogue, with prices attached, of Short Horned and Devon Bulls and Bull Calves, a few Horses, Southdown Rams, Berkshire, Suffolk and Essex Swine, will be forwarded by mail (if desired) by addressing L. G. MORRIS, Fordham, Westchester Co., N. Y., or N. J. BECAR, 157 Broadway, New-York. It also contains portrait, pedigree, and performance on the turf of the celebrated horse "Monarch," standing this season at the Herdsdale Farm.
April 24, 1855. 86—tfn1194

IMPORTED MONARCH, by Priam, out of Delphine by Whisker, will stand the present season at L. G. Morris's Herdsdale Farm, 1½ miles from Scarsdale depot, and 24 miles from New-York by Harlem Railroad. Terms, $20 the Season for mares not thoroughbred, and $50 for thoroughbred. Pasturage $3 per month. Accidents and escapes at the risk of the owner. All business connected with the horse to be addressed to "Monarch's Groom, Scarsdale P. O., Westchester County, N. Y." A portrait taken from life, with performance on the turf, full pedigree, &c., will be forwarded by mail, by addressing L. G. MORRIS, Fordham, Westchester Co., N. Y.
April 24, 1855. 86—tfn1193

NEW-ROCHELLE BLACKBERRY.—Genuine Plants from the Original stock, deliverable in November, March or April, for sale by ISAAC ROOSEVELT,
95—120n1212 Pelham, Westchester Co., N. Y.

WILLARD FELT, No. 14 Maiden-lane, Manufacturer of Blank Books, and Importer and Dealer in PAPER and STATIONERY of every description. Particular attention paid to orders. 73-139

The Allen Patent Mower Triumphant.

MANY are now inquiring, "What Mower shall I buy?" That question has been satisfactorily answered during the past fortnight.

At a trial at Bedford, Westchester County, in heavy, wet clover, and on rough, stony ground, the ALLEN MOWER performed better than any other in competition, being the only one which cut a smooth, even swath and spread it well; and it came out of the field unscathed, while others were badly broken or seriously injured. It has since been repeatedly tried in New-Jersey, on Long-Island, and other places, and worked admirably, whether in short, thin, fine grass, or in tall, thick and badly-lodged grass or clover. It also works well on a side hill, and on salt meadows.

The draft of this Mower is uncommonly light. It is simple in construction, very strong, and not liable to get out of order, and when so, easily and cheaply repaired.

It is the only Mower perfectly safe to the driver, the gearing being all covered; and he sits so firm in his seat, it is almost impossible to throw him out. In fact, this machine is better fitted for all kinds of work than any Mower yet manufactured.

The following letter from one of the best known and largest farmers in New-Jersey, will testify to its merits:

JAMESBURG, N. J., June 22, 1855.

MR. R. L. ALLEN, New-York:

Sir—I made a trial yesterday with the new Mowing Machine I purchased of you, and do not hesitate to say that the improved [ALLEN] machine is the best I ever saw worked with—and I have seen a goodly number. I have a field of very heavy grass, and it had fallen down and lodged so I could not cut it with the old machine; and the grass was very wet, having rained nearly all day previous to my giving it a trial. I expected to see it choke up, but to my great surprise it choked up but very little, and that was owing to mismanagement. To be plain, Sir, I feel it my duty to inform you that the improved Mower works beautifully, and I am satisfied works nearly one-third lighter for the team than the Mower I used last year, and that was called one of the best in the market. JAMES BUCKELEW.

FARMERS AND GARDENERS WHO can not get manure enough, will find a cheap and powerful substitute in the IMPROVED POUDRETTE made by the subscribers. The small quantity used, the ease with which it is applied, and the powerful stimulus it gives to vegetation, renders it the cheapest and best manure in the world. It causes plants to come up quicker, to grow faster, to yield heavier and ripen earlier than any other manure in the world, and unlike other fertilizers, it can be brought in direct contact with the plant. Three dollars' worth is sufficient to manure an acre of corn. Price, delivered free of cartage or package on board of vessel or railroad in New-York city, $1 50 per barrel, for any quantity over six barrels. 1 barrel, $2; 2 barrels, $3 50; 3 barrels, $5 00; 5 barrels, $8 00. A pamphlet with information and directions will be sent gratis and post-paid, to any one applying for the same.

Address, the LODI MANUFACTURING COMPANY,
No. 74 Cortland-street, New-York.

WATERTOWN, Mass., Oct. 19 1854

LODI MANUFACTURING COMPANY:

Gentlemen—At the request of John P. Cushing, Esq., of this place, I have, for the last five years, purchased from you 200 barrels of POUDRETTE per annum, which he has used upon his extensive and celebrated garden in this town. He gives it altogether the preference over every artificial manure, (Guano not excepted), speaks of it in the highest terms as a manure for the kitchen garden, especially for potatoes.

I am, gentlemen, very respectfully,
Your obedient, servant,
70—121n1152 BENJAMIN DANA.

GARDEN SEEDS.—A large and complete assortment of the different kinds in use at the North and South—all fresh and pure, and imported and home grown expressly for my establishment.

GRASS SEEDS.—Timothy, Red Top, Kentucky Blue, Orchard, Foul Meadow, Ray, Sweet-scented Vernal, Tall Fescue, Muskit or Texas, Tall Oat and Sparrey.
Red and White Clover,
Lucerne,
Saintfoin.
Alyske Clover.
Sweet-scented Clover.
Crimson or Scarlet Clover.

FIELD SEEDS.—A full assortment of the best Field Seeds, pure and perfectly fresh, including
Winter and Spring Wheat of all the best varieties.
Winter Rye.
Oats, of several choice kinds.
Corn, of great variety.
Spring and Winter Vetches.
PEAS, BEETS, CARROTS, PARSNIPS, and all other useful Seeds for the farmer and planter.

BUCKWHEAT—Choice and clean, for Seed.

MISCELLANEOUS SEEDS.—Osage, Orange, Locust, Buckthorn, Tobacco, Common and Italian Millet, Broom Corn, Cotton, Flax, Canary, Hemp, Rape and Rice.

FRUIT TREES.—Choice varieties, including the Apple, Pear, Quince, Plum, Peach, Apricot, Nectarine, &c., &c.

ORNAMENTAL TREES AND SHRUBBERY.—Orders received for all the native Forest Trees Shrubs and for such foreign kinds as have become acclimated.
R. L. ALLEN, 189 and 191 Water-st.

BAGS.—NOYES & WHITTLESEY, No. 80 Water-st., (near Old Slip,) New-York,

Manufacture at the shortest notice, and keep for sale, every description and quality of GRAIN, FEED, FLOUR, SALT, GUANO, COFFEE, SPICE, HAM, and GUNNY BAGS.

Their facilities enable them to offer at lower rates, than any other establishment in the city.

Particular attention paid to PRINTING and MAKING flour and salt SACKS.

☞ We can make and furnish from 10,000 to 20,000 BAGS per day. 97—109n1214

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Special Notices to Subscribers, Correspondents, &c.

PREPARED COVERS.—We keep constantly on hand prepared covers for Volumes XI, XII, XIII, and XIV, which will be furnished at 25 cents each. These have stamped sides, and gilt backs, are uniform, and can be put on by any book-binder, at a cost of 25 cents. They can not be mailed very conveniently.

AGENTS' RECEIPTS, ETC.—A number of persons in different parts of the country have interested themselves in procuring subscriptions for this paper, and we have not recently heard of any imposition practiced upon subscribers. Those more immediately connected with the Office are furnished with regular Office receipts, signed, and endorsed upon the margin, by the Conducting Editor; and when these are presented, no one need have the least hesitation in receiving them, as we do not give them out to irresponsible persons.

WHEN sending a subscription always state what number it shall commence with. The back numbers of this volume can still be supplied to new subscribers. Back volumes neatly bound can now be furnished from the commencement. Price of the first ten volumes $1 25 each, or $10 for the entire set of ten volumes. Vols. XI, XII, and XII, $1 50 each. Price of the thirteen volumes, $14 00.

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Correspondents will please keep matters relating to subscriptions on a separate part of the letter from communications for the paper.

Letters in regard to seeds, implements, books, &c., should not be mingled with matters relating to the *American Agriculturist*. In this office we have no connection with any business whatever which does not relate directly to the affairs of the paper. When practicable, we are glad to attend to any reasonable request made by subscribers.

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THE AMERICAN AGRICULTURIST,

THE LEADING WEEKLY AGRICULTURAL PAPER OF THE COUNTRY.

The American Agriculturist,

A weekly Periodical of 16 large quarto pages, making an annual volume of **832** *pages of nearly double the size of those in the first ten volumes of the Agriculturist.*

N. B.—The work is divided into two semi-annual volumes of **416** pages, each volume having a complete index.

It is beautifully printed with type cast expressly for it, and on the best of clear white paper, with wide margin, so that the numbers can be easily stitched or bound together.

A copious Index is weekly added, which will be fully amplified at the end of each half yearl volume, for the bound work.

COMPREHENSIVE IN ITS CHARACTER.

Each volume will contain all matter worth recording, which transpires either at home or abroad, and which can serve to instruct or interest the Farmer, the Planter, the Fruit-Grower, the Gardener, and the Stock-Breeder; thus making it the most complete and useful Agricultural Publication of the day.

CORRECT AND VALUABLE MARKET REPORTS.

The Markets will be carefully reported, giving the *actual transactions* which take place from week to week, in Grain, Provisions, Cattle, &c., thus keeping our readers *constantly and reliably* advised as to their interests. During the past year the knowledge obtained from these Market Reports alone, has saved our readers thousands of dollars, by informing them of the best time to sell or purchase.

SUCH A PAPER IS DEMANDED BY THE FARMING COMMUNITY.

The Publishers confidently believe that the Agriculturists of this country are becoming too much awake to the demands of their own calling, to be longer satisfied with slow *monthly* issues of a paper professedly devoted to their interests, or to trust alone to the irresponsible extracts in a "Farmer's column," so popular just now in papers chiefly devoted to business, politics, or literature; and they look for the united support of all the intelligent Farmers of this country in their continued effort to furnish a weekly paper of high and *reliable* character, which shall be progressive, and at the same time cautious and conservative in all its teachings.

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